menu

EMILY + MATHEW
08.28.2018

STARTERS

Marinated King prawns tossed with an infusion of Mediterranean flavours and chilli on brusc hetta

Parsnip and Hazelnut Soup with roasted parsnip, confit lemon, rocket pesto and lemon oil (VG/GF/N)

MAINS

Prime beef patty with pancetta, balsamic onions, artisan Cheddar, tomato & gravy sauce

Butternut Squash Terrine with pine nut risotto, tenderstem broccoli and pickled squash (VG/GF)

DESERTS

Chocolate brownie served warm with Madagascan vanilla ice cream

Blood Orange and Rosemary Sorbet (VG/GF)

BEVERAGES

Côtes du Rhône, Sauvignon Blanc

An assortment of soft drinks

Tea and coffee

enjoy

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