

# DINE

*Rosemary and sea salt focaccia to  
be served at the table*

## STARTERS

Creamy cauliflower and chickpea soup with  
roasted cauliflower, rustic croutons  
and a thyme oil

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Wild mushroom and truffle arancini served on a  
spicy red pepper and tomato relish with a leafy  
salad

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Beef carpaccio with grilled asparagus, pickled red  
onions, toasted walnuts and a roasted garlic  
dressing

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*Champagne and strawberry sorbet  
to be served as an amuse bouche*

## MAINS

Crispy skin sea bass, fondant potato, sautéed  
spinach, roasted squash and a salsa verde

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Maple and rosemary glazed chicken supreme, leg  
meat croquette, honey glazed carrot  
and a chicken jus

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Black pepper crusted fillet of beef, horseradish  
mash, charred broccoli, buttery cabbage  
and a beef jus

## DESSERTS

Lemon custard tart and sticky lemon cake, served  
with roasted pineapple, fresh raspberries,  
raspberry coulis and basil

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Belgian chocolate brownie and mini tiramisu  
served with fresh blackberries, candied pecans  
and a chocolate sauce

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Apple tart and sticky toffee pudding, glazed figs,  
toasted pistachios and salted caramel



All food, kitchen and waiting staff, head chef is inclusive of pricing quoted per person.

Dietary requirements and allergens will be taken into consideration  
and dealt with upon request