

DINNER

M E N U

ENTREES

*SALMON BLINIS | SMOKED SALMON CREAM
CHEESE & DILL | SALMON ROE*

*LEMON & PEPPER DUSTED TOFU BAO BUNS
WITH ASIAN SLAW | KEWPIE MAYO | SESAME
/ FRESH CHILLI & HERBS*

*MOZARELLA & MUSHROOM CROQUETTE
WITH HERB SALAD & AIOLI*

DESSERTS

*STICKY DATE PUDDING WITH
CARAMELISED POPCORN | CARAMEL
SAUCE | VANILLA MASCARPONE*

*RASPBERRY CHOCOLATE BROWNIE WITH
VANILLA ICE CREAM & FREEZE DRIED
STRAWBERRIES*

*LEMON TARTS WITH COCONUT ICECREAM
AND GOLDEN MERINGUE*

MAINS

*SUMAC ROASTED CAULIFLOWER | TAHINI
YOGHURT DRESSING & DUKKAH | TABBOULEH |
CRISPY HALLOUMI | COCONUT & CHILLI OIL*

*CRISPY PORK BELLY | VIETNAMESE SALAD |
CARAMELISED APPLE & CHILLI | BEAN SPROUTS*

*CRISPY SKIN SALMON WITH QUINOA | ZUCCHINI
RIBBONS | CHERRY TOMATOES | EDAMAME
BEANS | PUMPKIN HUMMUS*

FUNCTION

*ON THE OCCASION OF A WONDERFUL
CELEBRATION*

SIT DOWN 3 COURSE DINNER

COST PER PERSON

DATE & TIME OF FUNCTION