



Dinner Party Menu

~ Appetisers ~

Scallops, prosciutto, griddled cauliflower, cauliflower purée, samphire, chorizo oil, garlic butter.

'U.F.O' (a twist on classic lasagne) – beef* ragu raviolo, beurre blanc, tomato & basil sauce, spinach. Topped with gruyere cheese & a quail's egg.

Seared tuna mango salad with a soy, honey & sesame dressing.

Signature Sharer: 'Crab Slammers' - crispy crab* dumplings with lemongrass & chilli in a boozy prawn sauce. Served as a shot with lime wedges and fresh coriander.

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~ Entrées ~

Tenderloin of pork, garlic & chive mash, sweet pepper sauce, apple crisps, balsamic glaze.
Served with fresh, seasonal greens.

Authentic Japanese salmon* teriyaki udon, ginger greens, cashews, chilli flecks, coriander.

'Moon and Back' Burger – Two beef patties, smoked bacon, baby gem lettuce, gruyere cheese, tomato, gherkins, rocket. Served with triple-cooked chips, mustard aioli, tomato & chilli relish.

Cod loin, mussels, pickled radish, sea vegetables, bearnaise sauce.

Breast of wood pigeon*, wild rice, asparagus, port & blackcurrant sauce.

Authentic Chinese lemon chicken*, garlic broccoli, basmati rice.

Classic spaghetti carbonara with pancetta, egg yolk, parmesan crisp.

Signature Sharer: 'Meat Feast' - a selection of prime cut steak and venison, served to the table little by little. With parsnip crisps, salad & crusty bread.

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~ Desserts ~

Triple chocolate brownie*, whipped cream, raspberries, fresh mint.

Warm & sticky figs, peaches, salted caramel ice cream, honeycomb, honey & balsamic sauce, biscuit crumb, freeze-dried raspberries, popping candy dark chocolate brittle.

Winter berry tart, caramelised macadamia, chantilly cream.

*Vegetarian and/or vegan alternative available.

Please advise of any food allergies or dietary requirements at time of enquiry.