

## ENTREE

### CRISPY PORK <sup>GF</sup>

*crispy pork belly with a pineapple & papaya salad*

### SALMON CEVICHE <sup>GF</sup>

*salmon marinated in lime juice, coriander & mint with a labneh & cucumber parfait*

### ROAST MUSHROOM TOAST

*golden fried house made bread served with a medley of wood mushrooms & chicken pate*

## MAIN COURSE

### BEEF WELLINGTON

*sous vide porterhouse, wrapped in prosciutto & mushrooms then encased in crisp puff pastry. Served with a black garlic potato puree, dehydrated enoki mushrooms & a red wine jus*

### CHORIZO CHICKEN <sup>GF</sup>

*chicken breast wrapped in prosciutto & filled with manchego cheese & chorizo crumb. Served with a green bean terrine & butternut reduction*

### SESAME SALMON <sup>GF</sup>

*salmon crusted in sesame seeds with, zucchini pappardelle salad, cucumber & feta panna cotta & orange vinaigrette*

### WILD GRAIN & FORREST MUSHROOM RISOTTO (▽ -PARMESAN)

*black rice, quinoa, pearl barley & freeka cooked in a mushroom stock & served with a selection of roasted woodland mushrooms, parmesan & fried enoki*

ALL MAINS SERVED WITH A SHARE GARDEN SALAD & HOUSE MADE GARLIC, THYME & ROSEMARY BREAD

## DESSERT

### RASPBERRY & HONEY SEMIFREDDO <sup>GF</sup>

*wild honey & raspberry semifreddo served with a berry reduction, bee pollen & honeycomb*

### LAVENDER MOUSSE <sup>GF</sup>

*delicate floral mousse filled with a pistachio creme & candied violets*

### DUO OF SPANISH CHEESE GF AVAILABLE

*blue vein, & queso de cabra with lavosh, quince paste, muscatel & spiced honey*