



DIAMOND MENU

APPETISERS

INDIAN

Mini popadom with coconut and coriander dahl with
coconut crisps
(served in the bar at 7.40pm)

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ARABIC

Slow cooked shoulder of lamb marinated in rose water
and cardamom on a flat bread
(served in the bar at 8pm)

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RUSSIAN

Vodka marinated sea bass on a crisp rye bread with
gherkin and fennel
(served in the ballroom at 9pm)

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AFRICAN

South African inspired Bunny Chow
(served in the ballroom at 10pm)

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FRENCH

Soft gold & silver macaroon
(served in the ballroom at 11pm)

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ENGLISH

Mini Mr Whippy with popping candy
(served in the ballroom at midnight)

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BRAZILIAN

Black bean lamb feijoada
(served in the ballroom at 2am)

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AMERICAN

Mini open bagel with avocado and smoked salmon
(served in the ballroom at 5am)



SET MENU

Dom Pérignon Vintage served with an assortment of
canapes

(Squash puree croustade with diced feta and walnut salsa, parmesan lamb, soft shell crab with chili and spring onion)

Classic caviar served with egg dill and melba toast

Ruinart Blanc de Blanc

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Sea bass ceviche with tiger milk, avocado linseed
cracker

2016 Greywacke Marlboroug Sauvignon Blanc, New Zealand

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Seared fillet of beef with watercress cream, golden
beetroot, green cabbage with a truffle jus

2013 Domaine Mongeard-Mugneret Savigny-Les-Beaune, France

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"Something to Treasure"

Hazelnut, brandy snap burnt white chocolate and
salted caramel ice cream

Sauternes

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Pyramide, goats cheese, roquefort, camembert,
cornish yarg, pear and apple chutney, cheese biscuits,
grapes, apples, celery and radish

