



GOLD 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

Smoked salmon with pickled cucumber and avocado
with cream cheese and chives

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Roast breast of duck with a butternut squash fondant,
sautéed kale and onion crisps

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Chocolate delice with baileys mousse and strawberries

VEGETARIAN

Duo of beets, whipped goats cheese, watercress, lentil
and honey dressing

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Asparagus risotto, pea and spring onion

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Bitter sweet chocolate tart, blueberries,
raspberries

