



VIP MENU

Canapes

Oyster with Lemon and Red Wine Vinegar

Duck and Wild Mushroom Croquette with Truffle

Tostada with Sweet Potato Puree and Pepper Salsa

First Course

Caviar with Crème Fraiche, Blinis and Lemon

Second Course

Crab Salad with a Crisp Rice Cracker, Wasabi Mayonnaise and Edible Flowers

Main Course

Roast Fillet of Beef with Potato Puree Roasted Beetroot, Baby Leek, Roasted Onion
and Wild Mushrooms

Or

Roast Fillet of Cod with Roasted Fennel Cauliflower Puree Samphire and Water
Cress Sauce

Dessert

Chocolate Pave with Honey Comb, Crackle and Chocolate Soil



VIP VEGETARIAN MENU

Canapes

Artichoke Crisp with Smoked Paprika

Tostada with Sweet Potato Puree and Pepper Salsa

Wild Mushroom Croquette with Smoked Paprika

First Course

Aubergine Caviar with Crème Fraiche and Lemon

Second Course

Roasted Artichokes with a Rice Cracker, Wasabi Mayonnaise and Edible Flowers

Main Course

Wild Mushroom and Celeriac Risotto served in a Parmesan Basket with Baby Leeks and Fried Onion

Dessert

Chocolate Pave with Honey Comb, Crackle and Chocolate Soil