

Green By Nature Menu

TO START

- Roast Butternut Squash Soup, Coriander Oil, Onion Bhaji Ve (No Allergens)
- Crispy Char Siu Pork Belly, Hoi Sin Dressing, Pickled Ginger (Sesame, Soy, Gluten, Eggs, Milk)
- Warm Smoked Salmon and Crème Fraiche Filo Tartlet, Watercress and Fennel Salad
(Fish, Milk, Eggs)

MAINS

- Roast Chicken Breast, Asparagus, Truffle and Cheddar Macaroni, Crispy Shallots
(Eggs, Milk, Gluten)
- Tandoori Spiced Trout, Crushed Bombay Potatoes, Coconut Curry Sauce (Fish, Celery)
- Baked Miso Aubergine, Charred Aubergine Puree, Crispy Beechwood Mushrooms
VE (Soy, Sesame)

TO FINISH

- Dark Chocolate Brownie, Chocolate Mousse, Coffee Ice Cream V (Gluten, Eggs, Milk, Soya)
- Warm Banana and Walnut Bread, Butterscotch, Salted Caramel Ice Cream Ve
(Walnuts, Soya)
- Burnt Basque Cheesecake, Orange Sorbet (Milk, Eggs)



Final selections and numbers to be confirmed no later than one week prior to your event.

V = Vegetarian, Ve = Vegan, allergens in (brackets) are present within the dish.

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross contamination as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens