

Plated Main Course

Meat

Roast rib of beef, grilled shallots, char-grilled baby carrots, butter spinach, potato terrine, thyme jus

Classic beef Wellington (supplement)

Sticky Asian chicken, pak choi, crispy rice, star anise pumpkin puree

Chicken supreme, fondant potato, parsnip puree, wild mushrooms, tarragon jus

Harissa chicken, baby aubergine, fennel salad, giant couscous, tahini

Lamb rump, baby artichoke, peas & broad beans, medallion potato, rosemary jus

Fish

Honey glazed cod, Jerusalem artichoke puree, lemon & thyme mushrooms, Jerusalem crisps

Miso glazed cod, kombu dashi, sticky rice, shitake mushrooms

Mediterranean cod, herb crust, aubergine, artichoke, roasted cherry tomatoes

Cornish seabass, crushed herby potatoes, tenderstem, fennel beurre blanc

Fillet of salmon, potato galette, orange fennel asparagus salad, sauce vierge

Pan fried halibut, parmesan croquette, hispi cabbage & peas, saffron broth

Vegetarian

Sweet potato & veggie Wellington, goat's cheese, confit fennel, pesto

Spinach, marjoram & ricotta gnocchi, sage butter, parmesan

Harissa roasted hispi cabbage wedges, butterbean puree, dukkah, zhug (vegan)

Miso aubergine, sticky rice, tenderstem, sake glaze (vegan)

Indian spiced cauliflower, spinach lentil dhal (vegan)