

Sample Private Dining Menu

AMUSE BOUCHE

Quail Egg Benedict

Muffin croute, hollandaise, crisp Parma ham

Spinach Concentrate

Truffle foam, dusted with wild mushroom

STARTER

Seared Pigeon Breast

Smoked bacon puree, wild mushroom, tomato oil, rocket cress

Baked Goats Cheese

Beetroot jelly, roasted walnuts, cherry dressing

PALET CLEANSER

Bloody Mary sorbet

MAIN COURSE

Trio of Duck

seared duck breast, confit duck leg and duck bon bon served with dauphinoise potatoes, buttered baby carrots and pea puree

Arancini

Mozzarella, Butternut Squash, sun dried tomato, sage and wild garlic served with Westfield cheddar cheese sauce, beetroot cress

DESSERT

Deconstructed Apple Crumble

Toffee infused apple pieces, oat crumb, stem ginger ice cream

Dark Chocolate pot

Lemon jelly, ripped raspberries, peanut brittle

PETIT FOURS

Selection of truffles and macaroons