

OPERA NIGHT

Menu

Chef's Selection Of Canapés



Beetroot & Vodka Gravadlax

beetroot jelly, dill and tarragon mini potato rosti

Smoked Applewood, Feta, Grape & Almond Terrine

walnut and rocket salad, herb croutons

Confit Pork Belly

sesame seed and satay sauce, pineapple salsa



Marinated Rump of Lamb

boulangère potatoes, sautéed green beans, rosemary jus

Pan Fried Duck Breast

fondant potato, tenderstem broccoli, cauliflower puree,
port wine jus

Pan Seared Fillet of Halibut

on a bed of giant couscous, sun dried tomatoes, peas, edamame
beans and pomegranate



Trio Of Desserts

Millionaires Cheesecake

Apple & Calvados Crème Brûlée served with a tuile

Caramelised White Chocolate Tart

