

CANAPES

Confit chicken & tarragon bon bon

Beetroot taco, avocado & cucumber salad, black olive crumb **(vg)**

Pea, vegan feta & spring onion jam tartlet **(vg)**

Torched yuzu salmon, coriander, lotus root **(gf)**

Pumpkin seed & rosemary biscotti, glazed goats cheese **(v)**

SALADS

Rainbow quinoa, mango, sugar snaps **(vg)**

Heirloom tomato salad **(vg)**

Fresh corn salad, charred corn, sweet star anise & chilli glaze **(gf, vg)**

Roast tenderstem, pickled kohlrabi, dukkah spices **(gf, vg)**

Caraway toasted carrots with dandelion leaf salad **(gf, vg)**

MAINS

Beef sirloin, salt baked kohlrabi, pickled radish, beef jus **(gf)**

Maize fed chicken, orange braised chicory, truffle sweet potato,
buttered asparagus **(gf)**

Stone bass, samphire, lemongrass spiced blanc sauce **(gf)**

Lime leaf, cauliflower, cashew & tofu panisse, pickled summer vegetable
salad, honey miso dressing **(vg)**

gf = gluten free, **v** = vegetarian, **vg** = vegan



DESSERT

Buttermilk panna cotta, ginger parkin crumb, hibiscus poached rhubarb

Dark chocolate delice, white chocolate, chocolate snap crunch

Rum roasted pineapple, passionfruit, coconut yoghurt (**gf, vg**)

Textures of lemon

CHEESE

Local cheeses, seeded crackers, Eccles cake

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AFTERNOON TEA

Traditional sausage roll, fennel, chilli

Smoked chalk stream trout rilette, salmon roe

Spinach wrap, sweet chilli chicken, pickled rainbow slaw

Beetroot wrap, harissa spiced butternut squash,
hispi cabbage, coriander **(vg)**

Selection of finger sandwiches

Pea & parmesan arancini **(v)**

Carrot cake loaf **(gf, vg)**

Mini lemon meringue pie **(v)**

Raspberry & white chocolate blondie **(v)**

Fresh berries **(gf, vg)**

Freshly baked scone, jam, clotted cream **(v)**

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