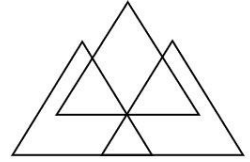


Private chef dinner menu



Please choose one dish from each course

Starter

Butternut squash soup, Terra Firma sourdough, truffle oil

Wild mushroom and leek risotto, shaved parmesan

Albacore tuna tataki, marinated shitake, glass noodles, carrot, pickled radish

Roasted beets, whipped goat cheese, prosciutto, arugula, sherry vinaigrette

Main Course

Chicken breast, parmesan polenta, butternut squash, braised leeks, truffle velouté

Seared salmon, grilled asparagus, braised fennel, beluga lentils, sauce vierge

Braised beef, pommes anna, cauliflower puree, broccolini, red wine jus

Pork tenderloin, fennel and potato mash, confit tomatoes, sugar snap peas, fennel and coriander
jus

Lamb rack, cauliflower textures, confit tomato, spinach and pesto gnocchi

Dessert

Lemon olive oil cake, lemon curd, citrus salad, raspberry & lime sorbet

Chocolate torte, caramel sauce, chocolate crumb, poached clementine, white chocolate mousse

Sticky toffee pudding, toffee sauce, vanilla ice cream

Cherry clafoutis, pistachio ice cream, red wine syrup, almond crumb

Minimum 6 guests