



## Autumn Suggestions

Compose a delicious set menu that you and your guests will love!

### **Canapés**

Scallop poke in glass, avocado, beetroot, cucumber, lemongrass

Duck rillettes, toasted brioche, plum chutney, smoked salt, thyme

Monkfish tartare in glass, poke sauce, coriander, coconut milk, dill

Torched salmon sashimi, walnut bread, wasabi mayo, salmon caviar

### **Entrées**

Glazed half duck breast, 13 spices butter, purple potato mash, apple puree, umami

Half chicken breast glazed in honey, parsnip puree, apple, mandarin, grapefruit

Hot & spicy tomato soup, fresh passata, vegetable stock, lemon balm, coriander

Parsley crusted salmon, lime candied cucumber, walnut mayo, cashew nut brittle

### **Mains**

Beef eye fillet, sautéed mushroom, tarragon sauce, lime potato gratin, spinach

Chicken breast, smoked apple puree, mandarin tomato sauce, fennel, candied citrus

Pork tenderloin medallions, parsnip puree, courgette stripes, corn mousse, pomegranate

Frenched lamb cutlets, honey, thyme, sage, apricot, fondant potatoes, coriander, tomato

### **Desserts**

Tarte Tatin, stewed apple, salted butter lemon caramel, flaky pastry, custard

Crème brûlée infused with mint basil and citrus topped with smoked caramel

Rhubarb, apple & pear crumble, redberries coulis, almond top, Tonka chantilly

Belgian dark chocolate molten cake, raspberry coulis, yuzu syrup, cashew brittle