



Main courses

Please select 5 options

Chicken, sweet potato and chickpea makhani

pilau rice and micro coriander

Slow cooked spiced rubbed pork belly

smokey boston beans and ginger slaw

Mini moroccan lamb meatballs

spiced couscous, hummus, chickpea and pepper dressing

Smoked hickory chicken

crushed sweet potato, cajun corn and chilli salsa

Beef and green pepper in black bean sauce

egg fried rice and a prawn cracker

Seared salmon

new potato and mint crush with salsa verde

King prawn stew

pepper, chorizo and herb aioli

Roast stone bass

orzo and sun blushed tomato risotto, sauce vierge

Ketjap marinated tuna steak

sesame, coriander and spring onion noodle salad

Pea and mint risotto (V)

crumbled goats cheese, fricassée of trumpet noir and broad beans

Smoked tofu ratatouille (V)

cherry tomato and pine kernel salsa

Mini falafel balls (V)

roasted vegetables, grated carrot and herb yoghurt

Butternut squash, chickpea and spinach curry (V)

served with a mini naan

Chargrilled halloumi (V)

tabbouleh salad and rocket pesto

Grilled paneer skewer (V)

sag aloo and mint riata



Desserts

Please select 2 options

Watermelon, dragon fruit and lychee salad with a mint and lemongrass syrup

Hot chocolate tart

Individual steamed ginger pudding with vanilla custard

Warm apple crumble tart

Passionfruit and pink grapefruit tart

Strawberry and lime cheesecake

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Includes tea, coffee, juices and water

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All our products are locally sourced where possible, we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint