

Evening or Midday

100 euros per head -Your choice of one from each section

ENTREE

- Scallop and Pomelo Crudo -
- Flamed peach and prosciutto with ricotta and olive oil -
- Crisp rice paper pillow delicately filled with a range of fresh sashimi -
- Prosciutto-wrapped figs stuffed with blue cheese and drizzled with balsamic reduction -

MAIN

- Salmon fillet with a soy, ginger, honey glaze, served over a bed of sautéed spinach -
- Miso-marinated lamb chops on a bed of cauliflower puree and a red wine reduction -
- Seared duck breast with a pomegranate molasses glaze, served with roasted fingerling potatoes and sautéed kale -

SIDE

- Heirloom tomatoes with fresh mozzarella, balsamic, and basil -
- Fresh rocket, Parmesan, olive oil, and lemon -

DESSERT

- Dark chocolate mousse with a sprinkle of Maldon sea salt and a dash of olive oil -
- Lemon Tiramisu -
- Soft and sour orange cake with a white chocolate ganache -
- Decadent layers of cream, raspberries, and elderflower compote with the light fluffy crunch of a traditional pavlova -
- Creamy coconut with fresh bursts of mango and boba -



ADD ONS

Can be supplied at an extra cost as stated

- - Event Styling - Linen, flowers, decor, table design - 70 euros
- Tableware - Cutlery, plates, menus, glassware etc - 25 euros per head -
- Local Wine - 20 euros per bottle -
- Cocktails - 10 euros per glass -