



Gold Menu

Price: £150.00

Canapes Reception:

Osetra caviar on blinis

Mini wagyu beef slider with truffle mayo

Tempura soft-shell crab with wasabi-mayo

Chilled lobster bisque Thermidor

Starter:

Mediterranean monkfish tail with beurre blanc, sea rock samphire

Mains:

Pan-seared hake with saffron risotto and tiny shellfish veloute

A- 5 Wagyu sirloin with confit duck-fat potato, forest mushrooms, red-wine jus

Dessert:

Exotic-fruit pavlova with passion- fruit gel and gold leaf, plus a cheese course with artisan British cheeses & bespoke chutney