

TWO CHEFS

C A T E R I N G

Exclusive set-menu 2020 -2021

Bread Course served on the table

Thyme and Brie mousse served with a crispy Oregano Crostini, Bacon and hazelnut crumble, Olive oil ice-cream, Balsamic pearls and a Gremolata

Amouse Bouche

Whisky cured salmon served with cucumber ribbons, Nero Tapioca crisp, Butter bean aioli and parsley oil

Starter

Seared Tuna served with Mango and cucumber salsa, Jalapeno pearls, pickled cucumber ribbons, fennel aioli, black sesame tuile and cilantro foam

Palette Cleanser

Grapefruit and ginger granita

Main Course

Char grilled beef fillet served with truffle infused onion purée, grilled asparagus, crispy pancetta and potato croquettes and jus

Dessert

Coffee cake soaked with whisky glaze, white chocolate mousse, toasted hazelnut crumble, dark chocolate disc served with a hot whisky caramel sauce

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