

Party Menu

Jan-Feb 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Menu

Starter

Lightly salted, steamed cod with coarse mustard mayo, kohlrabi crudité with dill, topped with dried egg yolk and deep-fried capers

Standard

Main

Main dish is served with potatoes & sauce on the side

Beef fillet from 'The Land of a Thousand Lakes' with salt-baked celeriac, roasted Jerusalem artichokes and preserved lingonberries. Served with a dark ale sauce

Standard

Dessert

Nougat mousse cake on a sponge base with lingonberry coulis, hazelnut crunch and snow

Standard

3 Course Vegan / Allergy Friendly Menu

Starter

Baked beetroot borani mixed with coarse mustard. Topped with toasted pumpkin seeds, fresh dill and herb oil (feta cheese can be added).

Standard

Main

Salt-baked celeriac with pickled celeriac, romesco sauce, dried olives and watercress

Standard

Dessert

Apple trifle with chamomile flower and vanilla, broken redcurrant jelly and candy crunch

Standard

Seasonal Wine Menu

Hillgrove Creek / Chardonnay
Rosedale Ridge / Shiraz-Merlot

Standard

Please note:

It is possible to accommodate any form of "ordinary" allergens without additional cost. This includes allergens or dietary considerations such as: Vegetarianism, veganism, diabetes, lactose intolerance, gluten allergies, and seafood allergies. For guests with other dietary considerations we will need to prepare a special offer for you, as we do not produce these meals in house.