

Party Menu

Oct-15 Nov 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Menu

Starter

Marinated haunch of venison with pickled shimeji mushrooms, marinated cos lettuce, malt mayonnaise and rye bread crumble

Standard

Main

Main dish is served with potatoes & sauce on the side

Slow-roasted beef fillet from Finland with roasted savoy cabbage and mustard-baked beetroot. Served with gastrique

Standard

Dessert

Autumn plum trifle with macaroons, white chocolate custard, palm sugar and red wood sorrel

Standard

3 Course Vegan / Allergy Friendly Menu

Starter

Jerusalem artichoke purée with salt-baked Jerusalem artichokes, blue potato crisps and herb oil

Standard

Main

Baked butternut squash with black rice, pickled shallots and caramelised onion sauce

Standard

Dessert

Caramelised figs in caramel with apple purée and caramel and almond 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.