

Party Menu

Oct-15 Nov 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Menu

Starter

Salted, steamed hake with celery and cucumber crudités. Served with broken apple jelly and 'apple caviar'

Standard

Main

Main dish is served with potatoes & sauce on the side

Guinea fowl breast with herbs, baked purple roots, roast Jerusalem artichokes and shallots. Served with a rich chicken glaze

Standard

Dessert

Caramelised figs in rum caramel with vanilla custard and caramel and almond crunch

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.