



# SAMPLE MENU

## FISH

### SHARING STARTER PLATES

SEAFOOD PLATTER SMOKED SALMON AND KING PRAWNS,  
CRISPY CAPERS, LEMON AND SEAFOOD SAUCE  
(SERVED ON CRUSHED ICE)

OYSTERS ON CRUSHED ICE, TOBASCO, PICKLED SHALLOT

FRESHLY BAKED BREADS, SPECIALITY BUTTER

### MAIN COURSE

MISO HONEY COD FILLET, SAMPHIRE, WILD GARLIC & MUSSEL  
CIDER SAUCE, HERB OIL AND MICRO CRESS

### DESSERT

LEMON ETON MESS, CONFIT LEMON, GREEN TEA MERINGUE  
AND BLACKBERRIES



LUXURY CHEFS

SUSTAINABLE CATERING AND HOSPITALITY