



SAMPLE MENU

MEAT

SHARING STARTER PLATES

ANTIPASTI BOARDS, MIXED CHARCUTERIE, SUNDRIED TOMATO'S, ARTICHOKE OLIVES, SELECTION OF CHEESES AND MIXED SALAD.

FRESHLY BAKED BREADS, SPECIALITY BUTTER

MAIN COURSE

12 HOUR SOUS VIDE PORK BELLY, DAUPHANOISE POTATO'S, SWEET HEART CABBAGE IN WHITE WINE AND BACON CREAM, CRACKLING AND BURNT APPLE PUREE AND SAGE CRISPS

DESSERT

CHOCOLATE BISCOFF CHEESECAKE, SALTED CARAMEL ICE CREAM, HOT TOFFEE SAUCE



LUXURY CHEFS

SUSTAINABLE CATERING AND HOSPITALITY