



Plated Dinner

Starters:

- Vietnamese Beef Salad with toasted rice & herbs
- Tunisian Chermoula Prawns on leafy greens
- Salmon Gravlax with horseradish cream & mini-toasts
- Smashed Moroccan Broad Bean on Bruschetta with shaved grana padano

Main:

- Charred Chicken with Harissa and preserved lemon sauce served with cracked potatoes
- Dukkah-crusted Salmon served with salsa verde potatoes
- Slow-cooked Apple Cider Pork Belly served with herb mash
- Baharat-rubbed Beef served with jewelled couscous

All mains served with bowls of seasonal salads or seasonal vegetables

Dessert:

- Rosewater-spiked Eton Mess with Berries
- Spiced Pear & Walnut Cider Cake served with mascarpone
- De'Medici Traditional Tiramisu (blows your socks off)
- Luxury Cheese Board with Membrillo & Crackers