

Smoked Salmon, Lemon Pearls, Avocado, Baguette Crostini, Dill
Ema, Donghae, Chulainn, Josephine
2021, Château Les Charmes-Godard Blanc (Francs-Côtes de Bordeaux)

Tartlet of Aubergine, Labneh, Dukkah, Parmigiano & Mustard Tuile
Che, Ksania, Nico
2021, Château Puygueraud, (Francs-Côtes de Bordeaux), Blanc

**Roast Mushroom, Pan seared Venison, Fried shallots, Red Wine Jus, Balsamic
reduction, Creamed Spinach**
Jamie, Andy, Noah, Cayleigh
2021, Château Sarmentine, BORDEAUX ROUGE

Glazed Duck Breast, Orange GASTRIQUE Pearls, Hazelnut Puree
Q, Christine, David
2020, Château L'Etoile, LALANDE DE POMEROL

Braised Lamb, Brioche, Mint Salsa Verde, Almond crumb & Pomegranate Gel
George, Jack, Freya, Brianna
2021, Othello, Jean-Pierre Moueix, Napa Valley, California

Pulled Beef Shin, Roasted beetroot, Parsley and Dill Puree, Sago Chip
Lola, Lexi, Damien, Sam
2021 Napanook, Napa Valley, California

**Dark Chocolate Mousse Tartlette, Miso Caramel, Raspberry Meringue,
Honeycomb**
Aanaka, Navara, Danielle

11 am start

4pm kitchen break + dinner

5 - 15pm guests arrive

5.30pm Course 1

6.30pm dessert

7pm