



EAST TERRACES & HOMETURN ROOM

ALTERNATE DROP

UPON ARRIVAL

Warm and crusty banette rolls, butter

A canapé of duckling, pork belly, apple and truffle pate on brioche, strawberry

MAINS

Seared royal Atlantic salmon on a baby pea, white onion, lemon minted risotto, snow pea tendrils, lime (GF)

Free range double lamb cutlet, creamy Paris mash, five mushroom and marsala ragout, broccolini (GF)

DESSERTS

Warm banana muscovado pudding, butterscotch sauce, candied walnuts, cinnamon mousse

Warm French style, raw cocoa chocolate fondant, fresh raspberries, warm vanilla bean anglaise

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.
This Menu is applicable from 1st March 2020 – 31st August 2020. Prices and menus inclusions may be subject to change.