



# Dinner Parties

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## Canapes

Crispy tempura lobster tail and avocado sushi nori with light coriander wasabi

Pheasant kofta flavoured with Mumbai spices, curry leaf and ginger root with pomegranate raita

Grilled aubergine roll, smoked mozzarella, oven fired vine tomato and curly parsley pesto (V)

'Hot' smoked salmon fritter, pea puree and chilli pickled preserved lemon

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## Starter

Pressed terrine of Confit duck and corn fed chicken, baby leeks and wild mushrooms with sweet and sour black cherries, fine bread wafer and mango chilli jelly

Hand baked sun blushed tomato, olive, garlic and herb breads with unsalted butter

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## Fish Course

Lemon thyme butter seared Black sea bream fillet, parmesan and saffron risotto, artichoke and basil dressing with crispy fried leek hair

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## Main

Medallions of local Red Deer fillet, beetroot and spring onion potato cake, slow braised chicory heart and fennel bulb, honey and cumin parsnip puree and rosemary scented natural jus

## Dessert

Warm single estate dark chocolate Nemesis with blackberry ice cream, fudge cookie crumbs, sesame seed brittle and burnt honey pears

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## Cheese

St. Bartholomew's, Bix soft and Sinodun hill, spiced fruit chutney, ciabatta wafers, marinated figs and pickled pink apple

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## Coffee

High roast Arabica coffee with raspberry and sherbet mallows