

Boardroom Menu – Spring/Summer

Served with freshly baked artisan bread, cultured butter and petit fours

Entree

Smoked Duck Breast Pastrami - *Rhubarb Gel, Carrot Puree, Radish and Puffed Wild Rice and Buckwheat (gf)*

Confit Salmon on Celeriac Remoulade - *Pea, Asparagus, Truffle, Frisee, Endive, Beetroot, Horseradish Emulsion (gf)*

Tuna Niçoise - *Charred Cos, Anchoide, Potato Chips, Green Beans, Olive Soil, Quail Egg (gf)*

New Season Asparagus - *Parmesan Panna Cotta, Truffle, Sour Dough and Spring Seedlings (v)*

Jamon with Compressed Melon and Bocconcini - *Basil, Cucumber and Grissini*

Main

Butternut Pumpkin, Chestnut and Goats Cheese Pithivier - *Tomato Vierge and Balsamic Reduction (v)*

Supreme of Blue Eye Cod wrapped in Potato String “Fish and Chips” - *Pea Puree, Celeriac Remoulade, Confit Fennel, Lemon and Honey Pollen*

Atlantic Salmon with Prawn Ravioli - *Chive Potato Puree(puree), Asparagus, Jamon, Crustacean Foam and Red Wine Reduction*

Pan Roasted Free Range Chicken Ballotine - *Truffle Mousseline, White Bean Cassoulet, Wild Mushroom and Fried Chicken Wings (gf)*

Smoked Pork Tenderloin with Pressed Shoulder - *Porcini Mushroom Gnocchi, Cavolo Nero and Mole Sauce*

Herb Roasted Lamb Rump - *Pommes Dauphinoise, Soubise, Creamed Cabbage and Zucchini Blossoms (gf) (with Ricotta Mousse)*

Slow Roasted Grain Fed Angus Beef Tenderloin - *Pomme Puree, Braised Shallot, Panache of Baby Spring Vegetables and Madeira Jus (gf)*

Dessert

Mango Crème Brûlée Tart - *Lychee and Coconut*

Chocolate Marquise - *Roasted Peach, Raspberry and Pistachio Nut Praline (gf)*

Strawberries and Cream - *Layers of Meringue Crisps, Chantilly Cream and Sauce Anglaise*

Summer Berry Pudding - *White Chocolate Mousse and Freeze Dried Berries*

Individual Cheese Plates – *Local and International Cheeses with Homemade Quince Jam, Dehydrated Grapes and Crackers*