

PRIVATE DINING MENU

STARTERS

SMOKED DUCK

Soba noodles, pak choi, lemongrass, chilli & ginger sauce

BEETROOT & QUINOA BON BON

orange segments, broccoli, baby beetroot, feta cheese, beetroot puree

SEASONAL VEGETABLES SOUP

accompanied with rustic bread & butter

MAINS

SEA BASS FILLET

pan fried gnocchi, sundried tomato, grilled aubergine, muscatel butter

PAN ROASTED CHICKEN SUPREME

Fondant potato, garden pea puree and streaky bacon, with chicken jus

IMAM BAYILDI

aubergine, cous cous, tomatoes, coriander, mint yoghurt

DESSERTS

BANANA BREAD

salted caramel ice cream, banana chips, banana puree, peanuts, caramelised banana

WHITE CHOCOLATE CHEESECAKE

passionfruit coulis, white chocolate soil, passionfruit sorbet

HOMEMADE COCONUT RICE PUDDING

sweet mango, mango sorbet

CHOCOLATE BROWNIE

Amaretto chocolate sauce, candied walnuts, glazed berries, vanilla ice cream