Award & Gala Reception Menu

To Start

*Open Bar* - soft drinks, mineral water, fresh orange juice, beer and house wines.
Refreshingsummerpraline, poached prawns, pineapple, wasabi, mint
Tunatataki, fresh watermelon cube, sesame seeds, mango chili salsa
Roast beef roulade, horseradish whip, black truffle
Parmesan profiterole, 24 month age Parma ham, sun dried tomato
San Marzano cherry tomato, basil cream, bocconcini, chiabatta chip (V)

To Follow

Atlantic king prawn, katafi dough, olive aioli
Golden fried chorizo and jumbo prawn arancini, saffron
Hainan chicken rice roll
Lamb kebab, pistachio, cucumber raita
Crispy fried vegetable samosa, mango chutney

Sweet Memories

Passion fruit tartlet, mango compote, lemongrass jelly
Chocolate brownie, salted peanut butter crunch, ganache
Raspberry financier, vanilla crème légere, raspberry chocolate
Mini green tea cakes, matcha frosting, black sesame tuile