



Lunch Set Menu Meeting Inclusion

Option 1

Poached sweet prawns

Composed of fruit salad with Quinoa, honey - lime vinaigrette

Herb crusted organic chicken breast

Filled with mushroom, truffle oil - potato mousseline, baby vegetable and natural meat jus

Rose pannacotta

With raspberry jelly, lychee sherbet and pistachio crumbles

Coffee or Tea

Option 2

Tuna Tataki rolled

In rice paper with compressed of pineapple, vermicelli, fresh coriander, sesame dressing

Jumbo prawn skewer

Sweet corn – red rice risotto, English spinach and lemongrass infused crustacean emulsion

Kalingo chocolate mousse

With ginger cremeux, coconut sherbet and hazelnut crumbles

Coffee or Tea

Option 3

Citrus cured of salmon trout

Transparent beetroot, crunchy pickle cucumber, lemon – dill sour cream vinaigrette

Slow braised oyster blade of Wagyu beef

Roasted onion blanquettes of seasonal mushroom, red wine meat jus

Lemon tart

Crispy meringue, yoghurt ice cream and caramel coulis

Coffee or Tea