

F E A S T N I G H T

CANAPES

Served with a glass of Prosecco

Karaage chicken, sriracha aioli

BBQ scallops, nduja, picada

White bean crostini, salsa verde, burnt chilli (v)

MAINS

Asado Lamb & Flatbreads

8-hour whole cooked Asado lamb, marinated roasted red peppers, tabbouleh, tahini, pickled onions, wood fired flatbread

Dry Aged Sirloin

BBQ dry aged sirloin steak, gratin dauphinoise, green bean salad with roasted tomatoes & pecorino, bearnaise, chimichurri

Piri Piri Spatchcock Chicken

Piri-Piri marinated spatchcock chicken, patatas fritas, yard slaw, heirloom tomatoes, herb yoghurt, scotch bonnet hot sauce

BBQ Root Vegetables (V)

Seasonal root vegetables cooked on the chapa, lemon & parsley vinaigrette

PUDDING

Served with a glass of Champagne

Warm Chocolate Brownie

Mascarpone cream, dulce de leche

Eton Mess

Allergens have been confirmed in advance