



Gin Cocktails & Dinner

Arrival Cocktail

Starters

THAI BEEF SALAD
Cucumber, Mint, Peanuts

SAN MARZANO TOMATO SOUP
Basil Oil, Garlic Focaccia

SEABASS CEVICHE
Watermelon, Radish

Paired Cocktail

Mains

GILT-HEAD SEA BREAM
Couscous, Courgette, Chilli, Salsa Verde

ROASTED RED PEPPER RISOTTO
Black Olives, Preserved Lemon, Goats' Cheese

CORN-FED CHICKEN BREAST
Potato Terrine, Baby Carrots, Thyme Jus

Paired Cocktail

Desserts

VANILLA PANNA COTTA
Strawberries, Basil, Honey Caviar

CHOCOLATE MOUSSE
Hazelnuts, Black Cherry Purée

MONTGOMERY CHEDDAR
Chutney, Quince Jelly, Crackers