

# Canapés

## Garden

- Spicy Cauliflower Skewer with Tahini & Mint**
- Broccoli & Aged Cheddar Spring Roll**
- Portobello Mushroom & Parmesan Biscuit**
- Délice de Bourgogne Cheese with Dill & Lemon**

## Sea

- Bigeye Tuna Tartlet with Miso & Cucumber**
- East Coast Oysters with Sea Buckthorn**
- Tiger Prawn Cocktail with Horseradish**
- Osetra Caviar with Yuzu Cream & Hamachi**

## Land

- Foie Gras Parfait with Maple & Bourbon**
- Beef Tartare Tartlet with Mustard & Cured Egg**
- Double-Smoked Bacon with Chili & Ginger**
- Jamón Iberico with Baguette & Preserved Tomato**

Please inquire about vegan options.



# Passed Plates

- Burrata Salad (Veg)**  
Frisée, Pesto, Meyer Lemon

- Agnolotti Pasta (Veg)**  
Ricotta, Parmigiano-Reggiano, Breadcrumbs

- East Coast Lobster**  
Confit Potato, Garlic Butter, Chive

- Braised Beef Short Rib**  
Cremini Mushroom, Pickled Onion

