

Chairman's VIP Luncheon



Amuse Bouche

Crispy Caesar Salads served in mini parmesan baskets and topped with pecorino cheese

Followed by

Gazpacho shot served with a homemade parmesan crisp

Entrée

Tuna Ceviche served with an avocado emulsion and freshly baked crostini

Or

Vegan Mediterranean vegetable Tartettes served with a fresh garlic, tomato, and fresh basil sauce

Mains

Confit of Halal Lamb served with wild mushroom and redcurrant and thyme jus and boulangère potatoes and with British wild garlic green beans and Vichy carrots

Or

Fondant potato topped with seasonal asparagus and tenderstem broccoli with a carrot puree and white onion broth

Dessert

Chocolate brownie garden served with a roasted brownie crumb soil, sugar craft, and home-crafted white and dark chocolate shards finished with fresh chocolate iced cream.

Tea and coffee with petit fours to finish