



A March Birthday Dinner

Canapés

Mushroom arancini, truffle aioli

Crab, fennel & leek toasts

Fried artichoke heart, soft cheese crostini

To Start

Seared scallops, tarragon & dill butter

The Main Event

Reverse seared Côte de Boeuf, dauphinoise potatoes, jerusalem artichoke
crisp, cavolo nero & cauliflower pureé

Dessert

Chocolate & pistachio semifreddo, sour cherry compote

Cheese

Local cheeses, homemade crackers & chutney