

DINING MENU

TAITTINGER & OYSTER BAR

oysters

lemon siracha, mignonette sauce, tabasco

Gluten Free

CANAPES

smoked venison and raspberry

Gluten Free

beef carpaccio, ciabatta, gherkin ketchup

goats cheese profiteroles, truffle honey, chives

cod & pancetta bites, garlic aioli

Gluten Free

SAVOURY

sourdough pizza

*caramelised red onion and goats cheese // bistecca and blue cheese // pesto chicken and rocket //
nduja and roasted red pepper // sundried tomato, mozzarella and basil*

Gluten Adaptable, Vegetarian Adaptable

gyros

*chicken // lamb // halloumi // pickled red cabbage, lettuce, cucumber, peppers, red onions, chilli
mint yogurt, tatziki, sweet chilli, siracha*

Gluten Adaptable, Vegetarian Adaptable

loaded fries

*chilli con carne, nacho cheese sauce, sour cream, jalapeno // bacon, pepperoni and cheese sauce,
spring onions // 4 cheese sauce, paprika, chives*

Gluten Adaptable

bao buns

*panko king prawns // sticky beef // king's oysters // pickled red cabbage, cucumber, siracha
mayonnaise, sweet chilli, coriander crispy onions*

DINING MENU

SWEET

popcorn

salty & sweet fresh from the popcorn machine

Gluten Free, Vegan, Vegetarian

chocolate fountain

marshmallows, strawberries, mini donuts

Gluten Adaptable, Vegetarian

pick 'n' mix

a selection of your favourites

assiette of puddings

champagne and white chocolate macaron // double chocolate orange truffle // lemon curd choux bun

Gluten Adaptable, Vegetarian Adaptable

POST FIREWORKS

pork sliders

asian slaw, brioche bun
