



Sample Bespoke Dining Experience Menu

Canapes

Baby Chorizo Pastries
Bruschetta, fresh Tomatoes and Basil Oil
Panko King Prawns, Sriracha and Coconut Mayo
(V) Wild Mushroom Tartlet, a Medley of sautéed Wild Mushrooms in a White
Wine and Mascarpone Sauce

Starter

House of Herbert's Ultimate Coquille St Jacques

Main

Fillet of Beef Wellington, Madeira Jus

Accompanied By

Potato Dauphinoise
Medley of Green Vegetables

Palate Cleanser

Gin and Tonic Granita

Dessert

Chocolate and Clementine Tart



GORDON HERBERT 'MASTERCHEF CONTESTANT 2019'