MASQUERADE

GRAND TEMPLE SIXTY GREAT QUEEN ST

CANAPÉS

Cold

Tequila-cured salmon, burnt orange, jalapeno crema, amaranth (GF)
Beetroot escabeche tartlet, whipped tofu, hibiscus, smoked almond (VG)

HOT

Achiote-glazed pork belly, charred pineapple, ancho chilli caramel (GF)
Duck confit empanada, sour cherry mole, pickled red onion
Lamb barbacoa croquette, quince gel, black garlic puree (GF)
Purple potato pomme anna, avocado, pickled walnut, crushed blue corn (VG) (GF)

STARTER

Warm caramelized red onion, thyme and vegan feta tart, fig and pomegranate jam, watercress and rocket salad, and balsamic dressing (VG, DF, GF, Halal)

MAIN

Roast breast of Cornish chicken, cauliflower puree, truffle wilted leeks, crispy confit potato (Halal, DF, GF)

Pumpkin gnocchi, roast squash cream, maple glazed beets, crispy kale, pumpkin seed crunch, sage dressing (GF, DF, VG)

DESSERT

Double chocolate cremeux with light mascarpone cream and chocolate crumble biscuit, salted caramel butterscotch sauce (Halal)

Jaffa sponge, orange compote, sunflower dark chocolate sponge, vegan chocolate mousse (VG, GF, DF)