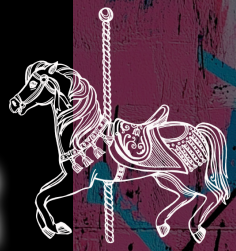
URBAN FUNFAIR



CANAPÉS

Tequila-cured salmon
Burnt orange, jalapeno crema, amaranth (GF)

Duck confit empanada
Sour cherry mole, pickled red onion

Beetroot escabeche tartlet
Whipped tofu, hibiscus, smoked almond (VG)

Lamb barbacoa croquette
Quince gel, black garlic puree (GF)

Achiote-glazed pork belly
Charred pineapple, ancho chilli caramel (GF)

Purple potato pomme anna
Avocado, pickled walnut, crushed blue corn (VG) (GF)

STARTER

Warm caramelized red onion, thyme and feta tart
Fig and pomegranate jam, watercress and rocket salad, champagne and balsamic dressing

MAIN

Roast Breast of Cornish Chicken
Cauliflower Puree, Truffle Wilted Leeks, Crispy Confit Potato & Café De Paris Butter

OR

Beetroot and sweet potato tortelloni
Roast squash cream, maple glazed beets, crispy kale, pumpkin seed crunch, sage dressing (vg)

DESSERT

Black Forest
Dark chocolate mousse, sour cherry compote, chocolate sponge, vanilla chantilly (V)

Black Forest mini bauble
Dark chocolate mousse, sour cherry compote, chocolate sponge, vanilla Chantilly (V)

Clementine & cranberry cheesecake
Vanilla cheesecake mousse, cranberry compote, clementine gel, spiced biscuit

Fig, orange & spice tartlet
Vanilla crémeux, spiced fig compote, orange gel, cinnamon sablé

Sticky toffee & crème fraiche
Date sponge, salted toffee sauce, crème fraîche mousse, caramel crumb (V)

Coffee, tonka & dark chocolate
Dark chocolate mousse, coffee ganache, tonka biscuit, cocoa nib (V)

Mulled plum & vanilla
Spiced plum compote, vanilla panna cotta, orange gel, speculoos crumble (VG/GF)

Lime & coconut financier
Coconut almond financier, lime confit, white chocolate-lime crémeux, toasted coconut (VG/GF – contains nuts)