

Taste of

BREAD STREET

KITCHEN

200 per person

2010 Chapel Down Gls, Blanc de Blancs, Kent, England

Canapés

Mushroom arancini, truffle mayo
Spicy tuna tartar, wonton crisps
Irish oyster's ginger cucumber dressing

Starters

Seared scallops, red bell pepper puree, treacle bacon, sweet corn
Foie gras-chicken liver parfait, port wine jelly, brioche
Butternut squash, stilton cheese tart, walnut and apple salad

Main

Beef Filet wellington
Black truffle mash, glazed carrots, seasonal greens, red wine jus
Or
Roasted Halibut
Lemon couscous, razor clams, samphire, champagne veloute

Dessert platter

Selection from our executive chef

Mint-chocolate "Bon Bon"

Prices stated are subject to 7% GST and 10% service charge

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.