



AFTERNOON SOIRÉE

SAVOURY

Lobster éclair, tarragon, celery, caviar
Smoked salmon en croute, dill sour cream
Beef fillet tartare, anchovies, capers, cornichon, shallot, crisp
Creamy chicken & mushroom vol-au-vents, parsley
Mini croque monsieur, toasted milk loaf, parma ham, gruyere, béchamel
Braised lamb shoulder cigars, cocoa dust, aged balsamic

SWEET

Mini croissant with strawberry jam & cream
Petite dark chocolate tart, raspberry
Lemon curd & meringue nest, blueberry
Choux cream pastry

FRENCH BUBBLES

NV Marchand & Burch Crémant de Bourgogne, Burgundy FRA
or upgrade to bottomless champagne
NV Veuve Clicquot Yellow Label Brut, Reims FRA

TEA & COFFEE - USUAL SUSPECTS

*Please advise waitstaff of all dietary requirements, including Coeliac Disease.
Due to the nature of this event & menu, dietary requirements may not be able to be catered for without prior notice
Public Holidays incur a 15% surcharge.*

