

# LONG TABLE DINNER

ELEGANTLY ENGLISH

*Friday, November 22*

# MENU

## COURSE ONE

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Mini yorkies with porcini shaved beef, red wine sauce and horseradish  
crema

## COURSE TWO

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Potted shrimp, rye crisp, curried egg, micro greens, wild mushrooms

## COURSE THREE

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Gordon Ramsey's baked beef wellington with a red wine demi glace and crispy  
onion Roasted vegetable bubble and squeak tartlette with hollandaise and micro  
greens (vegetarian) Served with hunters smashed potatoes, mushy peas and  
charred carrots

## COURSE FOUR

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Earl grey crème brulee tart, with clotted cream and fresh berries

*Artisan breads and butter served with main course*

*Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions.  
If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate.  
Tickets are non-refundable.*