

MENUS

Shared Dining

William Wallace GROUP

PRE-DINING CANAPÉS

GF – Gluten Free *V – Vegetarian*
DF – Dairy Free *VG – Vegan*

Whipped avocado, native lime, sumac, wakame crisp	<i>GF, VG</i>
Olive oil poached cod, dashi, spiced roasted quinoa, fine chives	<i>GF, DF</i>
Beurre noisette poached chicken, truffle emulsion, wild rice	<i>GF</i>
Wasabi cured kingfish, yuzu emulsion, toasted sesame, nori	<i>GF, DF</i>
Whipped feta and beetroot mousse, thyme, preserved lemon	<i>V</i>
Wagyu tartare, horseradish crème fraiche, toasted buckwheat	<i>GF</i>



All dietary requirements can be catered for if given appropriate notice. All staff and equipment/hiring are charged additionally. Sample menus only, subject to change due to availability.

CHEESE & CHARCUTERIE

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Chef's selection of three cheeses

A selection of three cured meats

Carrot marmalade

Pickles and mustard fruits

Strawberries

Dried fruits

Falwasser

MAINS

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Grilled chicken, soft herbs, salsa verde, scorched chillies *GF, DF*

Roasted pork belly, slow roasted Heirloom tomato, pearl onion, maple glaze *GF, DF*

Roast Wagyu, confit celeriac, mustard and black pepper puree,
pickled beetroot ribbon *GF, DF*

Rare breed pork loin, roasted carrot and miso puree, lemon thyme sauce *DF*

Roasted loin of lamb, smoked aubergine, roasted almonds *GF, DF*

Slow cooked Wagyu beef cheek, pickled shiitake, confit garlic and ginger sauce *GF, DF*

Seared tuna, pink peppercorn, smoked potato, jamon crumb, pickled pearl onion *GF, DF*

Roasted barramundi, spice roasted courgette salsa *GF, DF*

Spiced vegan "Duck" breast, confit carrot hummus, marinated courgette,
toasted rye, soft herbs *VG*

SIDES

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Gem lettuce, pickled shallots, baby radish, tarragon, dill butter milk dressing	GF, V
Mixed grains, mint and pomegranate salsa, yoghurt dressing	V
Mixed seasonal greens, preserved lemon and confit garlic dressing	GF, VG
Grilled confit carrot, smoked marinated feta, dukka, parsley	GF, V
Rosemary and sea salt roasted baby potato, confit garlic and saffron aioli	GF, VG
Roasted baby butternut pumpkin, parsley, dill and tarragon salsa, spiced quinoa	GF, VG

DESSERT

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Yuzu whipped cream cheese, torched meringue, cherry fluid gel, fresh berries, sherbet	GF, V
Roasted hazelnut and dark chocolate ganache, candid beetroot, coco nib tuille	GF, V
Pain pa du, whipped vanilla and muscat cream, poached strawberries	V
Salted caramel and dark chocolate ganache, sour wafer, lime macerated strawberries	GF, V
Selection of cheese, pickles and preserves served with artisanal breads	V