

# Dining

## William Wallace GROUP

### PRE - DINING CANAPÉS

*GF - Gluten Free*

*V - Vegetarian*

*DF - Dairy Free*

*VG - Vegan*

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Searched tuna, black garlic, pickled ginger, toasted quinoa *GF, DF*

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Wagyu tartare, truffle tapenade, black olive, toasted buckwheat *DF*

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Confit carrot & garlic mousse, native lime, sumac, wakame crisp *GF, VG*

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Harissa roasted chicken, cumin aioli, native dukkha *GF, DF*

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Crispy pork belly, caramelised apple, citrus pickles *GF, DF*

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Citrus cured Swordfish, roasted pepper & cumin vinaigrette, baby radish *GF, DF*

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Whipped duck & cherry parfait, muscat macerated raisins, toasted brioche

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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.



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## ENTRÉE

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Pastrami spiced Wagyu carpaccio, mustard cream, dill & sherry pickled shallot *GF*

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Roasted pork belly, confit garlic & carrot puree, compressed pear, spiced gastrique *GF, DF*

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Grimaud duck breast, balsamic glazed heirloom beetroot, macerated figs, aubergine mousseline *GF, DF*

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Roast chicken breast, truffled cauliflower florets, tarragon jus, caramelised parmesan crumb *GF*

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BBQ baby courgette, confit carrot, tahini, toasted quinoa, soft herb & pea dressing *GF, VG*

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Baharat spice cured Swordfish, Parisian cucumber, Jasmine tea ponzu, pickled pearl onion, Avruga caviar *GF, DF*

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## MAINS

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Roasted lamb loin, hazelnut tarator, braised baby fennel, charred salsa Verde *GF, DF*

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Olive oil poached Ora King salmon, tarragon & wild rice crumb, pea puree, fennel pollen, shaved courgette *GF, DF*

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Cone Bay Barramundi, romesco, mint pickled kohlrabi, roasted bone reduction *GF, DF*

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Slow cooked beef cheek, confit Jerusalem artichokes, white garlic puree, red wine jus *GF*

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Crispy pork belly, scorched onions, persillade, baby radish, smoked labneh *GF*

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Corn fed chicken breast, exotic mushroom ragout, caramelised baby onion, black pepper jus *GF*

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Aged parmesan & truffle risotto, roasted pumpkin, toasted pine nut & chive crumb *GF, V*

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## SIDES

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Baby Gem lettuce, aged parmesan, heirloom tomato, tarragon,  
gorgonzola buttermilk dressing *GF, V*

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Quinoa, roasted beetroot, cucumber, mint & radish salsa, citrus yoghurt dressing *GF, V*

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Mixed seasonal greens, toasted sesame & lime dressing,  
lightly pickled vegetables *GF, VG*

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Grilled confit carrot & beetroot romesco, baby bocconcini, fresh parsley *GF, V*

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Rosemary & sea salt roasted baby potatoes, confit garlic & saffron aioli *GF, VG*

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Duck fat braised cabbage, fresh apple, blood orange vinaigrette *GF, DF*

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## DESSERT

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Whipped cheesecake, pistachio sponge, fresh berries, raspberry meringue

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Milk chocolate & coffee cremeux, muscat macerated raisins, limoncello cream,  
cocoa genoise

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Vanilla Pain pa du, champagne poached strawberries, honeycomb *GF*

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Salted caramel & dark chocolate ganache, sour wafer, lime macerated strawberries *GF*

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Selection of cheese, pickles & preserves served with artisanal breads

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## PETITE FOURS

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Dark chocolate & Kahlua mousse, macerated raisins, vanilla wafer

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Whipped cheesecake & freeze dried raspberry tartlet

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Passionfruit cremeux, caramelised puff pastry soufflé

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Lemon curd, native lime, choux pastry

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Milk chocolate & hazelnut coupe et rose petal *GF*

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Dark chocolate mousse & muscat marinated fig tart

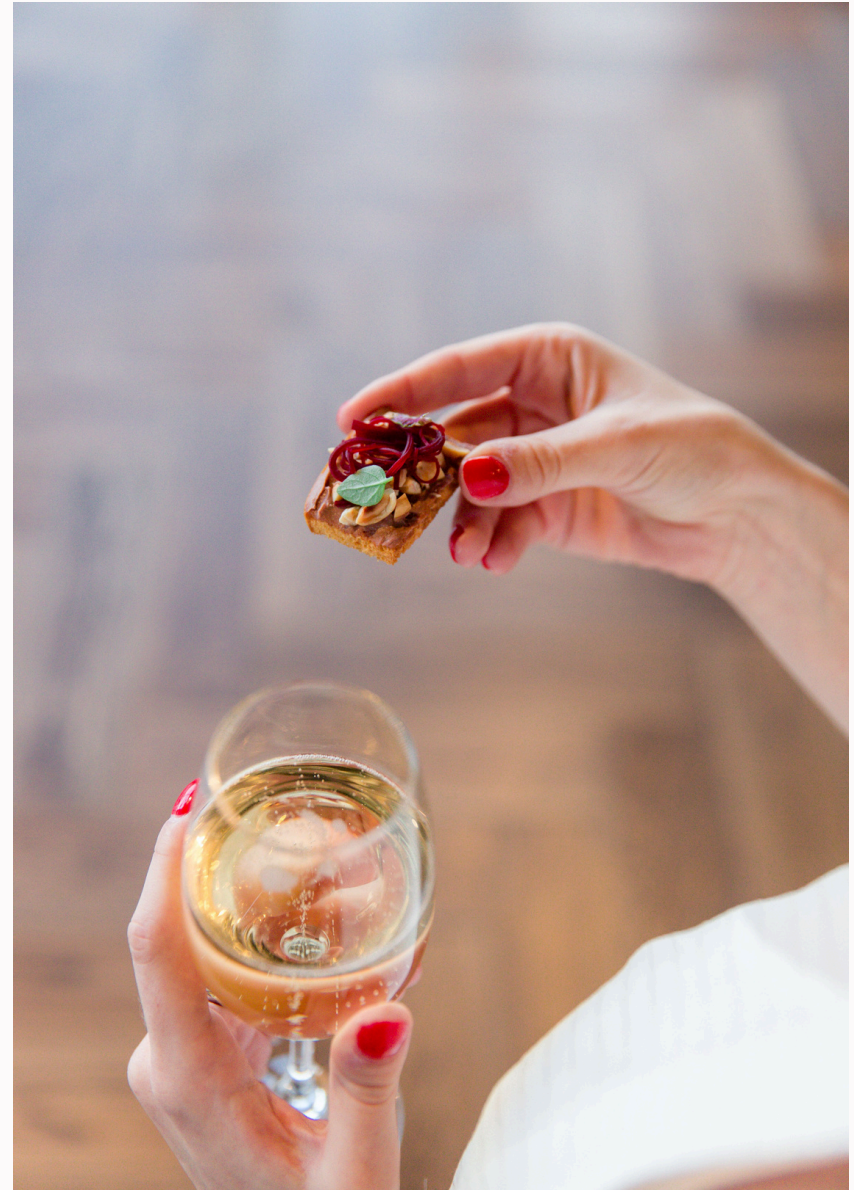
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Whisky & fig chocolate truffle, roasted peanut crumble *GF*

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Yuzu curd, lemon aspen, torched meringue *GF*

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