

SET the TABLE

Menu 30th May Supper Club

Nibbles on arrival

Sesame seed and za'tar lavoush

Celeriac and burnt yoghurt dip

Starter

Roasted aubergine with red and yellow peppers, capers, cherry tomato, buffalo mozzarella and basil

Main Course

Parmesan and chive quinoa arancini with roasted butternut squash, lime and cardamom yoghurt & mixed green beans with tarragon, red onion and coriander seeds

Dessert

Mixed berries and mascarpone tartlets with green pistachio

& finally

Tea and Coffee with hazelnut chocolates