

Seated Dinner

Pass-Around

Plant Based Feta Cheese Mixed with Wild Zaatar on Crispy
Tomato Focaccia (VE)
Vegetarian Spicy Punjabi Samosas with
Mint Chutney & Raita Mix (VG)

Dinner

1st Course

Norwegian Wild Smoked Salmon with Mixed Organic
Chiffonade, Salmon Roe & Lime Vinaigrette (F)(NF)

Main Course

Corn Fed Stuffed Chicken Breast & Wild Mushroom Risotto (D)(NF)
Glazed Seasonal Vegetables, Herb Jus

Vegetarian Option

Roasted Beetroot Risotto, Crumbled Plant Based Feta, Sage Crisps &
Organic Sakura Cress (VE)

Dessert

Lemon Cured Tart with Caramelized Meringue & Fresh Blueberry (VG)

Beverage

Soft Drinks, Chilled Juices
Still & Sparkling Water