

Port Stomp Menu By Zest – 15 March 2019

Pre-Drinks

BBQ chicken tacos

Garlic, chilli & lime prawn skewers with rocket & chilli mayo

Home-pickled beetroot, caramelized onion & chevre tart tatin

Rosemary zucchini chips with tartar sauce

Wild mushroom & walnut tarts topped with parmesan and rocket

Mains

Sliced fillet of beef served with truffle mayonnaise

Sautéed potatoes with bacon, onion and parsley

Spiced Beaumont pear, Anysbos goats cheese & honey roasted almond salad with an orange, pear & cinnamon dressing

Dessert Table

Cheese Bar

Selection of local artisanal cheeses

Green Fig Preserve / Watermelon Preserve / Quince Cheese / Onion Marmalade / Apricot Apple Chutney / Beetroot Marmalade / Fresh Grapes / Crackers

Meringue Bar

Pistachio & rosewater meringues topped with raspberries

Coffee & hazelnut meringues topped with figs

Elderflower, lemon curd & Granadilla meringue