



3 COURSE DINING EXPERIENCE

The 3-course menu with an optional 3 wines to pair with the dishes. This option can be tailored to a cook-a-long or a ready prepared meal the guests can easily assemble.

3 COURSE DINNER MENU

Seabass Ceviche | Apple Blossom | Popcorn

Lamb cannon | Shoulder pithivier | English Carrot | Golden raisin

Bahibe chocolate ganache | salted chocolate streusel | tarragon

From £150 plus VAT

OPTIONAL

Wine pairing options

ALEXANDER & BJÖRCK

