

# Premium

## Sample Menu



# The Headliner Experience

## Sample Menu

### Nibbles

Chorizo Beer Sticks

Corn Chips | Roasted Pepper Aioli

### Sharing Boards / Cold

Spiced Pumpkin Velouté Shot | Seed Brittle (ve)

Cep Doughnut | Wild Mushroom | Truffle and Garlic Puree (v)

Dill Gougère | Black Tea Cured Trout | Crème Fraiche | Pickled Fennel

Duck Parfait | Gingerbread Crumb | Fig Chutney | Blackberry Gel

Anadolu Olives | Roasted Mushrooms | Stuffed Peppers (ve)

### Sharing Boards / Hot

Corn Flake Chicken Bao | Smoked Chilli Miso | Pickled Radish

Low and Slow Venison Croquette | Cranberry Relish

Smashed Potato | Harissa | Feta Foam | Smoked Rapeseed Oil (v)

Cod Cheek Taco | Pickled Red Onion | Mango Salsa | Toasted Seeds

### Sweet Treats

Tiramisu Shot | Fruit Jellies | Pear Crumble Tart

| Chocolate & Ginger Delice



Sample menus only, subject to change



# Thank you

Our menus evolve with the seasons.

This sample menu offers a glimpse into the bold, curated dishes our chefs may craft for your event.

Allergen and nutritional details will be available on the day. If you have any allergies or dietary needs, please speak to a member of our trained team.

## Premium

Live Entertainment,  
Elevated