

Havana Nights

MENU

CANAPES

Chargrilled Chicken Skewers with Honey-lime glaze
Pulled pork belly quesadilla bites
Mushroom & thyme phyllo tartlet with crispy onion crisps
Cubano Tostón Bite

MAIN COURSE

Aromatic star anise and red wine braised lamb
Cape-style Oxtail with red wine & root vegetables
Slow-roasted chicken with thyme & lemon butter
Aromatic basmati pilaf
Spring onion and brown butter crushed potatoes
Savory Spinach bake with Feta & Herb-roasted mushrooms
Butternut & Brown sugar pastry swirls with warm cream glaze
Moroccan Cous-cous and Chickpea salad with lemon vinaigrette
Deconstructed Greek Salad

DESSERTS

Ricotta cheesecake with roasted berries and balsamic glaze
Salted Caramel Malva Pudding with Milk tart custard
Hazelnut-Espresso Creme Brulee with burnt sugar crust
Cannoli filled with chocolate mousse and lightly dusted with amaretti

SAVOUR THE NIGHT