

SALT & *Seed*
PRIVATE DINING



Spring Degustation

Menu



What's included?

- Five course fine dining menu
- A few extra special treats
- Homemade bread and butter on the table
- Food cost, preparation time, sourcing ingredients
- 1 Chef and waiter/ess (extra staff above 12 guests)
- Our table setting (Extra at hire price)
- Crockery, cutlery & water glasses
- Leaving the kitchen as if we had never been!
- We cater for most allergies/dietaries.
- Vegetarian options on request.



To start.

Halloumi, cauliflower, honey & dukkah

Fish.

Locally sourced line caught fish, potato terrine,
baby gem, mussel & chive

Meat.

Wagyu beef, teriyaki, BBQ cabbage, wasabi,
mushroom

A pre-dessert served before
your dessert

To Finish.

Lemon thyme pannacotta, rhubarb, lemon balm
granita, cinnamon filo