

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.

Line caught fish tartare, horseradish, daikon, grapes, seaweed cracker

Fish.

Locally sourced line caught fish, courgette, prawn tortellini, nasturtium flower sauce

Meat.

Te mana lamb, crispy belly, goats curd, spring peas, BBQ cabbage, jus

A pre-dessert served before
your dessert

To Finish.

Dark chocolate delice, miso caramel, pear, puffed wild rice