
The
Midnight
Madness
MENU
chophouse

Canapés

Fried polenta, mozzarella di Bufala,
basil, balsamic dressing



Peruvian sea bass ceviche, pineapple, coriander,
chilli, sesame oil, lime, coconut milk, leche di tigre



Goat cheese, fig chutney, Parma ham crostini



Marinated beef fillet, chimichurri, confit egg yolk crostini



Roast sirloin, truffle aioli and rucola sandwich



Mini lamb sliders, caper relish, tahini



Wild mushroom & tarragon rice balls



Braised oxtail croquettes, smoked paprika aioli



Pumpkin & sage fritters, honey yoghurt



Prawn & zucchini arancini



Prawn cigar, XO mayo



Chicken yakitori skewer



Profiteroles, tiramisu glaze



Christmas log



Baileys chocolate mousse tartlets



Alergy Note

GLUTEN EGGS FISH CRUSTACEANS NUTS SOYA CELERY

MOLLUSCS MILK MUSTARD SESAME VEGETARIAN VEGAN

Flying Buffet Dishes From Around The World

Coal-kissed amberjack crudo, kelp beurre blanc, charred lemon gel, dill



Boneless quail tare, parsnip & white miso purée



Beef & pork skewers, apple ketchup



Japanese pork gyozas (three pieces)



Seoul inspired garlic chicken, fried rice



Moules-frites - Mussels cooked with white wine, shallots, smoky bacon, garlic, parsley and crispy fries



Bang Bang lamb noodles



Argentinean grilled flank steak, salsa verde, chimichurri

Afterparty Canapés

Pork belly bites with a spicy, sweet, tangy glaze, coriander puff pastry rolls, Maltese sausage



Timballini alla carbonara



Mini cheeseburger sliders



Crispy chicken gyozas, soy & balsamic dipping sauce



Alergy Note

