



Speakeasy meets Casino Royal

American Dream menu

Our chefs have designed an American style festive food menu to complement your sophisticated speakeasy networking celebration in our Heritage Rooms.

Finger food

- Capone chicken sliders
- Prohibition Cajun spiced prawn cocktail
- Sweet Louisiana crab cakes with corn & spring onion salsa
- Cheese & truffle mac bites (v)
- Oysters Rockefeller


Mains

- Live carving - Bourbon marinated carved sirloin of beef with seasoned sweet potato fritters, pickle mayo & mustard
- Mama's old-fashioned golden pumpkin nut roast (v)
- Clam & pancetta chowder served with jalapeño corn bread
- House salad (seared chicken, smokey bacon, egg, avocado, tomato, onion & blue cheese dressing)
- Layered South Western pasta salad (Orecchiette pasta fresh broccoli florets, scallions & peas topped with parsley & crème fraîche) (v)

Trio of desserts

- New York Oreo cookie cheese cake (v)
- Pecan pie topped with cinnamon cream (v)
- Homemade doughnuts topped with raspberry sparkle frosting (v)

Coffee & chocolates

 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day speak to an Operations Manager. All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes. Prices are valid from 1st April 2017 - 31st March 2018.

