

## **Menu proposal Sunday 6<sup>th</sup> December**

**This menu can be served formally in 3 courses or I can adapt it to suit a tapas/sharing style**

### **Starter**

**Tiger prawn and crab Momo's, Laksa sauce, fermented soybean - crispy chilli oil**

(Momo's are a type of steamed dumpling originating from Nepal)

Vegetable and tofu Momo's for the vegetarian

### **Main Course**

**Surf & Turf: Cantonese style, Braised, Welsh-Black Oxtail, grilled Cornish Turbot, XO sauce, morning glory**

Turbot is at it's best now and in peak season

### **Sharing sides to accompany the main course**

**Charred broccoli, black garlic dressing, seeni sambal**

(Seeni sambal is a sweet onion relish made with tamarind juice)

Slow cooked spiced aubergines

**Veggie option: Twice cooked hispi cabbage, Keralan curry sauce, crispy potato**

### **Dessert**

**Spiced Ginger-cake, rum caramel poached banana, caramelised macadamia, whipped mascarpone mousse with rum & lime**