

Set Menu A - \$95 per person

Please note that Set Menus are available for groups of 10 or more guests

NOBLE

Bread on Arrival

ENTREE

Pork & Ham Hock Terrine GF/NF

Sauce Gribiche, Pickled Celeriac & Apple, Seeded Cracker, Parsley Oil

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Parisian Gnocchi

Smoked Scamorza Sauce, Leek Fondue, Pancetta, Toasted Walnuts

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Parsnip Fondant VG/GF

Date & Truffle Purée, Hazelnut Velouté, Pickled Pear, Sage

MAIN

Eggplant Milanese GF

Caponata Purée, Raisin Purée, Caper Berry, Pine Nuts, Parmigiano

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Roasted Market Fish GF/NF

Mushroom Velouté, Oyster Mushroom, Brussel Sprouts, Leek Ash & Oil

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Prime Angus Beef Eye Fillet GF/NF

Braised Snail & Bacon Bourguignon Ragout, Potato Purée, Parsley Powder
(accompanied with shared sides dishes)

DESSERT

Hazelnut Financier GF

Chocolate Cremeux, Vanilla Chantilly, Chocolate Soil, Banana Ice Cream

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Baklava Macaron GF

Pistachio Mousseline, Mandarin Marmalade, Honey & Rose Water Ice Cream

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Sticky Date Pudding VG/NF/GF

Mulled Wine, Caramel Sauce, Coconut Whipped Cream, Cacao Nibs, Spiced Tamarillo Sorbet

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Cheese NF

Served w/ Bread, Quince Paste & Grapes

Set Menu B - \$115 per person

NOBLE

Canapés & Bread on Arrival

ENTREE

Pork & Ham Hock Terrine GF/NF

Sauce Gribiche, Pickled Celeriac & Apple, Seeded Cracker, Parsley Oil

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Parisian Gnocchi

Smoked Scamorza Sauce, Leek Fondue, Pancetta, Toasted Walnuts

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Parsnip Fondant VG/GF

Date & Truffle Purée, Hazelnut Velouté, Pickled Pear, Sage

MAIN

Eggplant Milanese GF

Caponata Purée, Raisin Purée, Caper Berry, Pine Nuts, Parmigiano

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Roasted Market Fish GF/NF

Mushroom Velouté, Oyster Mushroom, Brussel Sprouts, Leek Ash & Oil

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Prime Angus Beef Eye Fillet GF/NF

Braised Snail & Bacon Bourguignon Ragout, Potato Purée, Parsley Powder

(accompanied with shared sides dishes)

DESSERT

Hazelnut Financier GF

Chocolate Cremeux, Vanilla Chantilly, Chocolate Soil, Banana Ice Cream

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Baklava Macaron GF

Pistachio Mousseline, Mandarin Marmalade, Honey & Rose Water Ice Cream

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Sticky Date Pudding VG/NF/GF

Mulled Wine, Caramel Sauce, Coconut Whipped Cream, Cacao Nibs, Spiced Tamarillo Sorbet

CHEESE

Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes