

# GUEST CHEF EVENING WITH JASON PALIN © 23 OCTOBER 2025

#### AMUSE-BOUCHE

Ecuadorian shrimp ceviche

#### STARTER

Chicken consommé, roasted leek dumplings, ponzu and coriander liquid

### INTERMEDIATE

Mango and mustard glazed salmon, red rice, plantain, black beans

### MAIN COURSE

Sherry tarragon braised oxtail, mushrooms, celeriac, oxtail reduction

## DESSERT

Chocolate and rum flan, whipped cinnamon infused mascarpone

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



