

MENU

The Lordleaze Hotel, 3 Course Dinner



Welcome to SALT Kitchen.

We are really excited to share our food with you. We use all the wonderful, rich local ingredients the south coast has to offer and have designed a menu we know you will love. After service, we're looking forward to meeting you and sharing our MasterChef experiences.

Stephen, Alex & Tom

First Course

Glass Wonton filled with Basil and Chicken with a Dashi Chicken Broth

Glass Wonton filled with Basil and Seitan with a Dashi Mushroom Broth (v)

Main Course

Sous Vide Monkfish Tail with Spiced Oxtail Dumpling, Jersey Royals, Asparagus & Red Wine Sauce

Kelp Tofu with Spiced Jackfruit Dumpling, Jersey Royals, Asparagus & Red Wine Sauce (v)

Pudding

Pandan Panna Cotta, Kafir Lime Gel with Mango & Coconut Crumble.

Dietary Requirements

Note that items marked with a (v) are designed to meet the requirements advised ahead of this event and are vegetarian. Those attending who have advised us of intolerances, will receive an alternative where appropriate.