

# **GLUTEN-FRIENDLY SET MENU**

(Pre-order only)

#### **HORS D'OEUVRES**

Compressed watermelon with Kalamata olive dust and feta cheese (GF V)

### SELECTION OF SAVOURY TEA SANDWICHES

Smoked salmon with dill and aquavit cream cheese (GF)

Egg salad and watercress (GF V)

Cucumber with fresh ginger cream cheese (GF V)

Mango-curry chicken salad with roasted cashews (GF)

#### **SAVOURY ITEMS**

Gruyère quiche with fine herbs (GF V)

## **SWEETS**

Valrhona chocolate olive oil pyramids with raspberry coulis (GF DF V)

Menu by Chef Kenneth Titcomb