

DAIRY-FREE SET MENU

(Pre-order only)

HORS D'OEUVRES

Compressed watermelon with Kalamata olive dust (GF DF V)

SELECTION OF SAVOURY TEA SANDWICHES

Smoked salmon with dill and aquavit mayo (GF DF)

Egg salad and watercress (GF DF V)

Cucumber with fresh ginger (GF DF V)

Mango-curry chicken salad with roasted cashews (GF DF)

SAVOURY ITEMS

Pan seared falafel, jumbo mushroom caps hummus, pico de gallo & Zoo Grown micro greens (V)

SWEETS

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

Menu by Chef Kenneth Titcomb