United Kingdom – July 18, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

Amuse Bouche

Maple-Sriracha Devils on Horseback

Sweet dates stuffed with blue cheese, wrapped in bacon, crisped, with maple Sriracha glaze

Vegetarian Option - Sweet dates stuffed with blue cheese, wrapped in roasted pepper, crisped, with Maple Sriracha glaze

First Course

British Isles Salad

Shaved Fennel, Red Onion and mini-Heirloom tomato tossed in a Tarragon Dressing

Main Course

Beef Wellington

Tender beef wrapped in mushroom pâté, prosciutto and pastry served with buttered baby potatoes and roasted asparagus

Vegetarian Option - Roasted vegetable strudel served with baby potatoes, fresh herbs and roasted asparagus

Dessert Course

Bailey's Cheesecake

Creamy and rich cheesecake with a twist of Bailey's Irish cream served with fresh whipped cream and rich chocolate drizzle

\$65.95 Plus Hst