



PRESENTED BY
visitQATAR

BOXES

THURSDAY 30 JULY 2026

CANAPES ON ARRIVAL

STARTERS

Crispy tofu and avocado cocktail, Chinese cabbage, soured cherry tomatoes
chipotle mayonnaise (ve)

Mille-feuille of Chalk-stream trout, compressed cucumber, radish
beetroot gravadlax and saffron potato salad, citrus gel, zest, chive oil

MAIN COURSES

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli, micro basil
dressed leaves (ve)

Chicken and morel mushroom Wellington, potato and watercress croquette
glazed carrot and puree, chicken reduction

PUDDING

Strawberry and vanilla rose, strawberry and rosewater coulis, marinated strawberries



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

AFTERNOON TEA

Sandwiches

Homemade venison sausage rolls

Cheddar and caramelised onion tart

Warm fruit scone, strawberry preserve, clotted cream

Teatime fancies



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