

# Sample Private Dining Menu

## AMUSE-BOUCHE

### Spicy tuna tartare tacos

Hand-cut sashimi-grade tuna marinated in chili and lime, elegantly presented in crisp mini taco shells with avocado and cucumber

## SOUP COURSE

### Authentic Vietnamese Pho

A rich and aromatic noodle soup simmered with tender meats, fragrant herbs, and exotic spices, served with traditional accompaniments

## APPETIZER

### Seared Scallops with Jerk-Spiced Cauliflower

Perfectly seared scallops atop roasted cauliflower infused with Caribbean jerk seasoning, finished with a pineapple foam



 07703 699581

[adrian@grahamsfcheshire.com](mailto:adrian@grahamsfcheshire.com)



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## FISH COURSE

### Pan-roasted Stone Bass

Delicate stone bass fillet served over Bombay spiced potatoes, complemented by a silky curry espuma and garnished with crispy onion

## ENTRÉE

### Beef Tataki with Kimchi and Soft Tortillas

Lightly seared, thinly sliced beef tataki accompanied by house-fermented kimchi, drizzled with a fiery hot sauce, and served on warm soft tortillas

## DESSERT

### Decadent Chocolate Pistachio Cannoli

Crisp cannoli shells filled with a luxurious blend of dark chocolate, pistachio, and mascarpone cream, sprinkled with cocoa nibs

## PETIT FOURS

An exquisite selection of handcrafted petit fours to gracefully conclude your dining experience



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