## 

## THE THREE FISHES KITCHEN BRIGADE: FEAST FROM ACROSS GLOBE

SAMPLE MENU

Snacks from the kitchens

Chef Pete Cherry - Germany

ORKNEY SCALLOP Black pudding, onion mash, smoky foam

Chef Nigel Haworth - Switzerland

SWISS FONDUE Oyster fritter, bacon, breadcrumbs.

Chef Conrad Agius - Malta

MALTESE RABBIT STEW Tomatoes, potato terrine, Jerusalem artichokes

Chef Oliver Cattermole - South Africa

## POTJIE

Cinnamon and apapricot-infused braised lamb shoulder, sweet potato, root vegetables

Chef Omar Birkett - Turkey

## BAKLAVA

Filo pastry, pistachios, house honey, Labneh.

Sweetmeats

£80.00 per head

As we only use the freshest seasonal ingredients, menus are subject to change. A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Came may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.