

TONIC

Creative, Conceptual, Committed



Experiential dinner menu

Interactive canapés

Foie gras brûlée, gingerbread wafer

*
**

Iced vegetable lollipops

*
**

Hendricks gin-cured salmon, cucumber syrup, dill ash

*
**

Flame torched mackerel, pickled gooseberries

*
**

Braised duck doughnuts, cep sugar,
smoked barbecue sauce

*
**

Goose egg fondue, micro vegetables,
toasted brioche

*
**

Drink: Caipirinha

Experiential dinner menu

The main event

Dry-aged beef fillet, cep purée, bone marrow, duck fat potatoes, baby radish, chickweed, shaved truffle

*
**

Charred hispi cabbage, butternut squash, Oglesfield raclette, crispy sage (v)

*
**

Drink: a choice of fine wine, red or white

Pudding

'Paint your own pudding' - guests are provided with blank canvases and a selection of sweet treats to make their very own works of art.

Sesame chocolate broken spheres

Ponzu Lego bricks

Apple, English wasabi and lime Lego men

Sunflower sambaizu caramel

Acai and Japanese fruit shells

Adzuki bean '30 second cake' and yuzu mouth spray

Salty almond chocolate crumbs

Passion fruit jellies

Dark chocolate paint

Milk and white chocolate custard

*
**

Drink: apple pie martini