



PREMIUM FEAST

78 per person (For parties of 9 or more)

SNACKS TO START

Burrata

heirloom tomatoes, grilled focaccia

Grilled Octopus Salad

smoked yoghurt, ice lettuce, seeds

Oven Roasted Lamb Meatballs

soft sheep's milk cheese, cucumber,
Moroccan spiced vinaigrette

SMALLER DISHES

Crab on Toast

avocado, pickled jalapeños, coriander

Ceviche

bream, brill, prawns, lime, red onion,
chilli, coriander, corn nuts

Warm Goat's Cheese & Beetroot Salad

walnuts, maple syrup

LARGER PLATES

Gnocchi

tomato fondue, Parmesan cheese

Sea Containers Flatbread

caramelised onion & chestnut,
purple kale, truffle

Dry-Aged Bone in Ribeye

beef jus

Whole Brill

brown butter, capers

ACCOMPANIMENTS

Heirloom Tomato Salad

lemon zest, sea salt,
black pepper

Spring Greens

sautéed in garlic &
shallots butter

Crushed Sweet Potatoes

tumeric, ginger,
chives

DESSERTS

Chocolate Lava Cake

dark chocolate, Guinness beer ice cream, vanilla custard

Mondrian's Oreo Iced Parfait

vanilla custard, Oreo crumbs



SEA CONTAINERS FEAST

61 per person (For parties of 9 or more)

SNACKS TO START

Burrata

heirloom tomatoes, grilled focaccia

Blistered Padron Peppers

coarse sea salt, olive oil

Oven Roasted Lamb Meatballs

soft sheep's milk cheese, cucumber, Moroccan spiced vinaigrette

SMALLER DISHES

Warm Goat Cheese & Beetroot Salad

walnuts, maple syrup

Mixed Kale Salad

sunflower seeds, avocado vinaigrette

Shaved Mushrooms

pine nuts, Manchego cheese, brown butter vinaigrette

LARGER PLATES

Gnocchi

tomato fondue, Parmesan cheese

Mediterranean Flatbread

puttanesca olives, aged cheddar
flat mushrooms, tomato,
rocket, jalapenos

Roast Corn-Fed Chicken

confit onions

Whole Brill

brown butter, capers

Spring Greens

sauteed in garlic &
shallots butter

ACCOMPANIMENTS

Heirloom

Tomato Salad

lemon zest, sea salt,
black pepper

Triple Cooked

Chips

mojo mayo

DESSERTS

Chocolate Lava Cake

dark chocolate, Guinness beer ice cream, vanilla custard

Banoffee Pie

dulce de leche, passion fruit, pecan nuts



PESCATARIAN FEAST

58 per person (For parties of 9 or more)

SNACKS TO START

Burrata
heirloom tomatoes, grilled focaccia

Blistered Padron Peppers
coarse sea salt, olive oil

Grilled Octopus Salad
smoked yoghurt, ice lettuce, seeds

SMALLER DISHES

Warm Goat Cheese & Beetroot Salad
walnuts, maple syrup

Mixed Kale Salad
sunflower seeds, avocado vinaigrette

Rock Salt Cod Fritters
citrus aioli

LARGER PLATES

Gnocchi
tomato fondue,
Parmesan cheese

Seafood Stew
octopus, prawns,
clams & cockles

Whole Brill
brown butter, capers

Spring Greens
sauteed in garlic &
shallots butter

ACCOMPANIMENTS

**Heirloom
Tomato Salad**
lemon zest, sea salt,
black pepper

**Triple Cooked
Chips**
mojo mayo

DESSERTS

Chocolate Lava Cake
dark chocolate, Guinness beer ice cream, vanilla custard

Banoffee Pie
dulce de leche, passion fruit, pecan nuts



VEGETARIAN FEAST

48 per person (For parties of 9 or more)

SNACKS TO START

Burrata
heirloom tomatoes, grilled focaccia

Blistered Padron Peppers
coarse sea salt, olive oil

Mixed Olives
from Dell'ami

SMALLER DISHES

Warm Goat Cheese & Beetroot Salad
walnuts, maple syrup

Mixed Kale Salad
sunflower seeds, avocado vinaigrette

Shaved Mushrooms
pine nuts, Manchego cheese, brown butter vinaigrette

LARGER PLATES

Gnocchi
tomato fondue,
Parmesan cheese

Sea Containers Flatbread
caramelised onion & chestnut,
purple kale, truffle

Spring Greens
sauteed in garlic &
shallots butter

ACCOMPANIMENTS

**Heirloom
Tomato Salad**
lemon zest, sea salt,
black pepper

**Truffled
Mac & Cheese**

DESSERTS

Chocolate Lava Cake
dark chocolate, Guinness beer ice cream, vanilla custard

Banoffee Pie
dulce de leche, passion fruit, pecan nuts