



**SOCIETY OF  
GARDEN  
DESIGNERS**

Leading the way in excellence and innovation

## **Main Menu**

### Starter

**Warm tart of Gruyère cheese, caramelised onions,  
hazelnut and rocket oil, aged balsamic vinegar**

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### Main Course

**Roasted chicken breast with herbs, gratin potato, broccoli puree,  
confit shallot, Chantenay carrots, thyme sauce**

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### Dessert

**Coconut panna cotta, pineapple, and mint compote**

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**OR**

## **Vegetarian**

### Starter

**Grilled Mediterranean vegetables, vegan feta, basil oil and balsamic vinegar**

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### Main Course

**Root vegetable and chickpea Tagine, Moroccan spices  
and saffron pearl couscous**

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### Dessert

**Coconut panna cotta, pineapple, and mint compote**

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