

# Ateş

## WEDDING MENU OPTION ONE

DF= DAIRY FREE GF= GLUTEN FREE NF= NUT FREE V= VEGETARIAN VE= VEGAN

### CANAPES

Goat's cheese and zucchini tartlet V

Tomato & anchovy toast DF

Whipped cod roe in baby gem lettuce GF

### SHARED STARTERS SERVED WITH HOUSE SOURDOUGH FOCACCIA

Jersey milk ricotta, fermented chili sauce, nasturtiums GF NF

Selection of cured meats DF

Smoked eggplant, toasted coriander seeds, tahini GF VE NF

### SHARED MAIN PLATES

Slow cooked Jack's Creek sirloin, chimichurri and pickled onions DF NF GF

Barbequed zucchini with chili and feta GF NF V

### SIDES

Roast pumpkin, green beans & garlic yoghurt NF DF V

Salad of baby gem, shallot vinaigrette and chives NF DF GF VE

### DESSERT PLATTERS

Tiramisu NF V

Orange and cardamom flourless cake GF NF V