# MUDII'S 21ST BIRTHDAY DINNER

## STARTERS (AS SERVED ON THE TABLES)

Aurum House Salad (V)(N)

Chicken Caesar Salad

Bresaola and Pear Salad (N)

#### MAIN COURSE

BEEF FILLET

Beurre Noisette Cauliflower | Smoked Cauliflower

Roasted Onion Cream | Parsnip

SLOW ROASTED PORK BELLY

Mango Chilli Custard | Lardon | Cabbage | Plum

Glaze | Pine Salsa | Rum

SOUS VIDE CHICKEN BREAST

Fried Boneless Wings | Leek & Potato Mousse

Braised Leek | Parsnip | Crispy Skin

SEABASS OR NORWEIGAN SALMON

Lemon Curd | Black Pepper Mayo | Garden Pea

Textures | Crisp Potato Croquette

**EXOTIC MUSHROOM RISOTTO** 

Sherry Reduction | Pine Nut | Onion Crumb |

Parmigiano Reggiano

DESSERT

BIRTHDAY CAKE

Red Velvet with Cream Cheese Icing

#### WINES

Selection of wines available

(please check with the waiter)

#### BEERS AND CIDERS

Selection available

(please check with the waiter)

### COCKTAILS

CLOVER CLUB

Inverroche Verdant | Raspberry | Lemon.

MANGO MARGARITA

Olmeca Tequila | Lemon | Triple Sec | Mango

COSMOPOLITAN

Absolut Vodka | Triple Sec | Cranberry | Lime

**NEGRONI** 

Bloedlemoen Gin | Vermouth | Aperol

MOJITO

Bacardi Rum | Lime | Mint

BLUE HAWAII

Bacardi Rum | Blue Curacao | Lemon | Pineapple

LONG ISLAND ICED TEA

Havana Club Rum | Absolut Vodka | Tanqueray Gin | Tequila | Cola

MARGARITA CUP

Lemon | Lime | Tequila | Blue Curacao

CUCUMBER SOUTHSIDE

Hendricks Gin | Lime Acid | Cucumber Water

EVERYWHERE A WOMAN GO, A MAN-GO

Havana Club Rum | Cointreau | Agave | Mango

G&T'S

#### NON-ALCOHOLIC COCKTAILS

LEMON BERRY SELTZER

GREEN HOUSE AFFECT

APPLE AND ROSEMARY TIPPLE