Dine like a Rockstar

THE BEYONCÉ EXPERIENCE

A fierce, fabulous and flawless dining affair inspired by Queen Bey herself.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Cocktail

Lemonade Royale
Champagne, fresh lemon juice, honey syrup, gold flakes, served in a crystal coupe

Served with a side of:

Hot Honey Cornbread Bites

Opening Act - Southern Queen Canapés

Mini chicken & waffle cones with maple aioli

Truffle mac 'n' cheese croquettes

Vegan sweet potato sliders with jalapeño mayo (V)

Starter - Flawless

Crab & Avocado Tower
With mango salsa, micro coriander, citrus dressing

or

Golden Beet Carpaccio (GF)
Whipped feta, candied pecans, champagne vinaigrette

Second Course - Drunk in Love

Seared Scallops
On creamed corn with smoked bacon crumb and lime beurre blanc

or

Charred Cauliflower Steak (VG)
Coconut cream, curry leaf oil, toasted cashews

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative VA - Vegetarian Alternative VGA - Vegan Alternative

Main – Run the World

Texas-Style Braised Short Rib
Creamy grits, sautéed greens, BBQ jus

or

Hot Honey Cornish Hen
Sweet potato mash, rainbow chard, buttermilk gravy

or

Cajun-Spiced Jackfruit Wellington (VG)
Maple glaze, cornbread crumb, bourbon gravy

Interlude – Déjà Vu

Trio of Cheeses
Truffle Brie, Sweetgrass Cheddar and Blue Stilton,
served with hot honey, grapes, and Beyoncé-shaped crackers

Dessert – Lemonade

Lemon & Lavender Tart
With honey meringue and edible flowers

or

Gold-Dusted Chocolate Mousse
Salted caramel core, hazelnut praline, Beyoncé sugar cookie crown

Final Bow

Espresso, Tea, & 'Formation Fancies'
Served with:

Champagne truffle

Rose marshmallow

Mini beignets

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