Dine like a Rockstar

THE BRIAN MAY EXPERIENCE

A starlit, meat-free dinner in honour of the legendary rock star, scientist, and animal advocate.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Pre-Show Cocktail

Tie Your Mother Down
Smoky mezcal margarita with volcanic salt rim

Served with:

Mini Vegan Shepherd's Pies
Cauliflower mash, lentil and mushroom filling

Crispy Jackfruit Sliders
With BBQ glaze and rocket

Starter - 39

Rocket Man Salad
Grilled peaches, vegan blue cheese, candied walnuts, rocket leaves, balsamic stars

or

Galactic Beetroot Tartare (VG/GF)
Golden and ruby beets, horseradish cashew cream, charcoal cracker

Interlude - The Cosmos Rocks

Roasted Red Pepper Velouté
Served in a smoked glass with toasted cumin seeds and herb oil swirl

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

Main Course – Bohemian Roast-sody

Stuffed Portobello Wellington
Layered with caramelised shallots, garlic spinach, and sweet potato, wrapped in flaky pastry

or

Celestial Risotto
Black garlic and wild mushroom risotto with truffle oil and vegan parmesan shard

or

Starlight Lasagna (Brian's comfort classic)
Layered courgette, tomato, lentil ragù, béchamel and herbed crumb

Encore – Kind of Magic

British Cheese Board (Vegetarian Rennet) (V/VGA)
Ash-coated goat's cheese, Mature cheddar and Vegan smoked paprika cheese
Served with spiced chutney, charcoal crackers, and grapes

Dessert – Made in Heaven

Chocolate & Cherry Moon Dome
Dark chocolate mousse, cherry compote centre, almond base, stardust glitter

or

Sticky Vegan Toffee Pudding
Butterscotch sauce, roasted pecan brittle, oat vanilla ice cream

Finale – Don't Stop Me Now

Galactic Coffee Blend or English Tea
Served with Queen-themed petit fours:

Mini Lemon Tarts

Macaroons

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