Dine like a Rockstar

A FEAST FOR THE PLANET

A private dining experience inspired by Sir David Attenborough - rooted in nature, respect, and the beauty of our world.

Prices from £180pp

depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

The Green Planet
Cucumber and elderflower cooler with basil and lime

Served with:

Foraged Mushroom Arancini with wild garlic aioli

Chickpea & Herb Fritters with tahini dip (GF)

Pickled Vegetable Canapés with beetroot hummus

Amuse-Bouche

Beneath the Forest Floor (VG/GF)
Truffled celeriac and apple velouté with toasted hazelnuts and micro cress

Starter - Pollination Plate

Heritage Beetroot Carpaccio
Cashew crème, bee pollen (optional), orange gel, puffed quinoa

or

Smoked Carrot Lox (VG)
Seaweed caviar, dill emulsion and seeded crispbread

Main Course - Earth's Bounty

Salt-Baked Celeriac Steak
Truffle mash, roasted roots, mushroom jus, crispy kale

or

Roasted Cauliflower with Curry Leaf Oil
Spiced lentil dahl, coconut yoghurt, tamarind

or

Wild Nettle & Spinach Gnocchi
With pea purée, asparagus tips, lemon oil and edible flowers

(All options fully plant-based and sustainable)

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

Dessert - Nature's Sweetness

Raw Cacao & Avocado Torte (VGA)
With almond base, raspberry coulis and forest berries

or

Lavender & Lemon Posset (VGA)
With oat crumb and candied thyme

To Conclude - After the Rain

Organic fair-trade tea or forest-foraged herbal infusions
Served with:

Mini apricot & seed bites

Dark chocolate truffles

Pine nut and rosemary shortbreads

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