Dine like a Rockstar

THE RED HOT CHILI FEAST

**A fire-fuelled, funked-up dining experience inspired by RHCP –
for those who like it loud, wild, and unforgettable.**

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

Californication Cooler
Spicy mango margarita with tajín rim & charred lime

Served with a trio of canapés:

Chili-lime cashews

Mini shrimp tostadas with avocado crema

Smoked sweetcorn fritters with chipotle mayo (V)

Amuse-Bouche

Venice Vibes
Tequila-infused watermelon cube with pickled jalapeño and mint

Starter

Flea's Funky Fire
Chili-glazed pork belly with roasted pineapple, coriander and sesame crunch

or

Grilled Peach & Burrata Salad (V)
Chili honey drizzle, toasted hazelnuts, basil oil

Middle Heat - Scar Tissue

Charred Octopus
With smoky romesco, black garlic aioli, crispy potatoes

or

Street Corn Elote Soup (V)
Sweetcorn velouté, chipotle crema, queso fresco, chili oil

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

Main Event - By the Way

Ancho-Coffee Crusted Ribeye Steak
With sweet potato gratin, chimichurri and blistered tomatoes

or

Grilled Sea Bass with Aji Verde
Served with coconut rice and plantain crisps

or

Stuffed Poblano Pepper (VG)
Black beans, quinoa, sweetcorn, lime crema, toasted pepitas

Encore - Under the Fridge

Selection of spicy cheeses
Chili cheddar, habanero jack, and smoked gouda served with roasted red pepper jam, crackers, and pickles

Dessert - Soul to Sweets

Mexican Chocolate Tart
With chili and cinnamon, mezcal whipped cream

or

Grilled Pineapple & Coconut Ice Cream (V)
Rum syrup, lime zest, toasted coconut

Final Jam

Espresso or agave-infused coffee
Served with chili truffles

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