



BANKS & SOLANDER
DISTILLERY

Spirits Dinner

Thursday, 29th October 2026

From 5:45 pm

Canapés

Served with a cocktail from 5:45 pm

Tuna tartare w yuzu + avocado cream

Ternary prawn 65 w saffron and orange aioli

Teriyaki of wagyu beef w sesame dust

Ragout of wood mushrooms on toasted brioche w grana padano

Papadam cone with toasted chickpea spiced chaat

Dinner *each course paired with a Banks & Solander spirit

Served from 6:15 pm

Pumpkin and paneer naan bread w raita

Ceviche of scallop w samphire + finger lime

Serrano Jamon w honey roasted baby beets, whipped Meredith goats cheese + aged balsamic

Meen pollichathu Indian spiced blue eye cod w coconut rice, cooked in a banana leaf

Herb crusted Milly Hill lamb rack w cauliflower puree + butter poached asparagus

Apple crème brulee w cinnamon ice cream

ALL ACCOR+ EXPLORER 159pp

PUBLIC 179pp

