

WILD SEASONING ASIAN
KITCHEN

ASIAN SMALL PLATES

AT THE NEST

Friday 2nd Feb & Saturday 3rd Feb 7.30-10.30pm
The Nest, Watermill House, Granary & Stables, Chevening Road. TN13 2RY

£60pp

Includes a welcome cocktail/mocktail & drinks pairing with the meal
(3 light & refreshing mocktails or 3 glasses of wine)

Sample Menu

(subject to possible alterations due to supply)

On the table - spiced prawn crackers & smoked sweet chilli, papad bites with Nepali tomato chilli salsa

Veggie

Miso butter glazed padron peppers with seaweed chilli salt
Tandoori butter roasted aubergine, smoked yoghurt, coriander & green chilli pesto with toasted spiced seeds

Fish

Masala cured salmon, smoked beetroot, green chilli yoghurt, dill oil & crispy chapati thins
Pan-seared octopus, soy caramel chilli glaze, crushed wasabi avocados with pickled ginger sweet potato puree

Meat

Miso & black garlic butter basted flank steak with a wasabi bearnaise sauce
Thai-inspired fried chicken, with a lemongrass & lime leaf caramel glaze, pickle turmeric carrot ribbons

Sides - Asian spiced fries with sriracha mayo, hoisin, spring onions & crispy garlic

Sweet

Salted caramel & and Himalayan rock salt truffles


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Asian Kitchen
SUPPERCLUBS