The Harbour House · demonstration venue · all data fictional

Corporate dinner

Menu confirmed

Tuesday 29 September 2026 · 6:00–9:00pm

GUESTS	SPACE	EVENT MANAGER
67 seated · confirmed	Inside · exclusive hire	Edward Joyner

SERVICE

Guests arrive 6:00pm · dinner 6:30–8:30pm · space back 9:00pm.

Long-table service inside. The terrace stays open for walk-ins.

DIETARY ARRANGEMENTS · CONFIRMED

1 guest	Mustard, celery and barley: separate dietary chicken with plain potatoes and vegetables. No breading or shared sauces.
2 guests	No pork: one chicken schnitzel, one risotto. Serve the two burrata portions without prosciutto separately.
1 guest	No mayonnaise: risotto confirmed. Keep mayonnaise and dressings separate from this plate.
2 guests	Vegetarian: both included in the risotto count. Offer the carrot hummus starter.

> Six guests recorded on the seating plan. Prepare the special chicken separately with clean utensils. Check each dietary plate against the seating plan before release to front of house.

FOOD · FINAL PRE-ORDER

DISH	QTY
BREAD	
White sourdough with cultured butter	23
SHARING STARTERS	
Burrata, heritage tomato, prosciutto & focaccia	21
Burrata, heritage tomato & focaccia, without prosciutto	2
Niçoise salad with confit tuna	23
Carrot hummus, purple sprouting broccoli & seeded crackers (VG, NGCI)	23
MAINS	
Chicken schnitzel with potato salad	35
Dietary chicken, plain potatoes & vegetables	1
Wild garlic risotto (VG, NGCI)	31
SHARING SIDES	
Fries with rosemary salt	23
Heritage tomatoes	23
Green salad	23
DESSERT	
Flourless chocolate cake, an individual slice per guest	67

67 mains confirmed: 35 schnitzel + 1 dietary chicken + 31 risotto.

SERVICE NOTES

Risotto guests have place cards at their seats. Front of house has the seating plan identifying the dietary chicken and the other dietary guests.

Dessert agreed: an individual slice of flourless chocolate cake for every guest.