



Charlotte Tilbury
Makeup Masterclass

TUESDAY 9TH DECEMBER 2025

Main Course

CORNFED ROASTED CHICKEN BREAST

Ballotine of chicken leg, onion purée, roasted Roscoff onion,
pomme purée, chicken jus (DF*, GF)

OVEN ROASTED SALMON FILLET

Tomato fondue, herb crust, confit potato, wilted spinach, watercress sauce (DF*, GF)



Dessert

RED BERRIES DÉLICE

Chiffon sponge, fresh berries, red tuille, mascarpone & vanilla ganache

STRAWBERRIES & CREAM PAVLOVA

Baked meringue, fresh strawberries & cream, micro green basil, basil oil,
freeze dried strawberries (GF)