



Chef in-house Menu options

Entrees

Caramelized Onion & French Goats Cheese Tart with Tapenade Dressing

Hot Smoked Salmon with Salad of Avocado & Caper Mayonnaise

Risotto of mushrooms with fresh shaved Parmesan & Truffle oil

Crispy sliced Pork Belly with Asian Slaw & Ginger caramel sauce

Mains

Chermoula baked fillet of fish with Potato mash & slow roast Tomatoes

Confit leg of Duck with Pesto Potatoes & Bacon Braised Lentils

Eye fillet of Beef with Grilled field Mushroom, creamed Potato & red wine Onions

Roast rump of Lamb with Herb Crushed Potato & sauce Ratatouille

Desserts

Chocolate Marquise with crème Chantilly & berry coulis

Toffee Cream Brulee with Praline crushed Ice cream

side of almond buttered Broccoli served with main course.