



Chef in-house Menu options

(Please select the same menu for all guests)

Entrees

Caramelized Onion & French Goats Cheese Tart with Tapenade Dressing

Salad of Hot Smoked Salmon with Avocado & Caper Mayonnaise G/F

Risotto of Mushrooms with fresh shaved Parmesan & Truffle oil G/F

Crispy sliced Pork Belly with Asian Slaw & Ginger caramel sauce

Mains

Served with Almond buttered Broccoli

Chermoula baked fillet of Fish with Potato mash & slow roast Tomatoes G/F

Eye fillet of Beef with creamed Potato & red wine Onions Jus G/F

Slow-cooked Pork Belly with Prawn Colcannon and wholegrain Mustard Jus. G/F

Roast rump of Lamb with Herb Crushed Potato & sauce Ratatouille G/F

Confit leg of Duck with Pesto Potatoes and Bacon Braised Lentils G/F

Desserts

Chocolate Marquise with crème Chantilly & berry coulis G/F

Toffee crème Brulee G/F

Sticky Date pudding with caramel sauce and Ice Cream