



Please select one dinner and one dessert from the menu below to share:

Pre prepared dinner

Served with seasonal Green salad

Dinner selection

Lemon and Thyme Baked Fillet of Salmon with pesto potato salad G/F

Slow cooked Lamb Shank with roast Vegetable Israeli Couscous and sauce Provençal G/F

Moroccan rubbed, Braised Beef Cheek with Broccoli Potato Caesar Salad

Desserts

Raspberry Brownie with Honey Mascarpone and Almond Praline G/F

Boysenberry Cheesecake with compote and candied walnuts G/F

Sticky Toffee Pudding salted Caramel Ice cream

Breakfast

Granola with fresh Fruit and Yogurt

Bacon and Egg filo Quiche

House Smoked Salmon, Caper and cream cheese Quiche