



To Start

Warm Goats Cheese Salad, Grilled Goats Cheese Topped with Pesto,
Served on Crisp Leaves and Dressed with Honey and Mustard Dressing

Tiger Prawns Cooked in Basil Infused Garlic Cream Sauce, Spring Onions,
and Sesame Seeds, Served on Toasted Sour Dough

Baked Breaded Brie, Spiced Tomato and Basil Chutney

Warm Duck Rillettes with Pickled Cucumber, Radish, Herbs and Hoi Sin
Sauce

Thai Spiced Salmon and Prawn Patties, Pico de Gallo and Roasted Limes

Baked Italian Mozzarella and Fresh Rosemary Wrapped in Pancetta, Baby
Roquet Salad and Honey and Mustard Dressing

Mains

Pan Roasted Chicken Supreme filled with Asparagus Wrapped in Pancetta,
Potato Puree, Seasonal Vegetables and White Wine Tarragon Sauce

Baked Cod, Topped with Herb Crust, Parmesan Cream Sauce, Potato Puree
and Fresh Garden Greens

Blade of Beef Cooked in Red Wine, Thyme and Garlic with Parsley Mash,
Roasted Shallots and Button Mushrooms

Slow Cooked Pork Belly, Crispy Chorizo and Sausage Bon Bon, Forestiere
Sauce and Fondant Potato

Mushroom Wellington, Thyme and Garlic, Roasted Butternut Squash and
Madeira Sauce

Slow Roasted Pepper, Filled with Tomato and Basil, Topped with an Herb
Crumb and Moroccan Cous Cous

Baked Salmon Fillet, Wilted Spinach, Saffron Potatoes and White Wine
and Dill Emulsion

Desserts

Warm Chocolate and Fudge Brownie, Mixed Berries, and Ice Cream.

Vanilla and Blueberry Crème Brulee and Buttery Shortbread

Apple and Apricot Crumble with Crème Anglaise

Lemon Cheesecake, Fresh Raspberries and Honeycomb Crumb and
Clotted Cream

Warm White Chocolate Blondie with Forest Fruits Compote and Coffee
Ice Cream

Milk Chocolate Semifreddo, Creamy Mascarpone and Pistachio Crumb