

Sample Dinner Menu

Cream of Asparagus Soup

Blue Cheese & Apple Sandwich 35 (V)

Local Goats Cheese & Candied Onion Tart

Spice Tomato Coulis, Rocket Leaves 45 (V)

Confit Leg of Duck

Cranberry Relish, Orange Segments, Puff Pastry, Merlot Jus 50

Beetroot & Pumpkin Salad

Chargrilled Romaine Hearts, Lemon & Honey Dressing, Candied Pistachios 45 (V)

Shrimp & Roasted Red Pepper Penne Pasta

Garlic & Parmesan Sauce 55

Poached Hens Egg & Grilled Asparagus,

Crispy Prosciutto Ham, Hollandaise Sauce, Baby Tomatoes 50

Catch of the Day (Blackened or Grilled)

Red Skin Potatoes, Crushed Butternut Squash, Turmeric Chardonnay Cream 80

Cashew Crusted Rack of Lamb

Confit Sweet Potato, Sautéed Eggplant & Green Beans, Grainy Mustard Sauce 85

Red Pepper & Green Pea Risotto

Grilled Scallop, Dill Parmesan Tuile 90

Zucchini & Eggplant Parmigiana

Tomato & Mascarpone Cream, Fried Basil 75 (V)

Pan Roasted Beef Tenderloin Filet

Truffle Mash, Roasted Vegetables, Chorizo Lardons, Redcurrant Jus 125

Green Thai Curry of Mussels & Shrimp

Cilantro Jasmine Rice Poppadum, Mango Chutney 90

Guava Crème Bruléé

Orange Biscotti, Candied Walnuts 35

Chocolate Cheesecake

Baileys Ice Cream, Fresh Strawberries 35

Fresh Fruit Plate

Celery & Apple Syrup 30

Blackcurrant Soufflé

Sugar Cookies 35 (Allow 20 minutes)

Tasting of Cobblers Sorbets & Ice Cream 25

Finest 100% "Local" Cheese Plate

Glass of Port and Fresh Fruit, Water Biscuits 60

