

Gourmet Starters

Crab & Scallop Risotto

With Parma Ham Shard

Spinach & Fetta Ravioli

With Char Grilled Vegetables and Napoli

Old Inspired Seafood Crepe

Barra, Scallops and Prawns napped in Mornay Sauce
Wrapped in a light French Crepe

Sauted Chicken and Leek

With Puff Soldiers

Sand Crab Lasagne

With a light Crab Bisque

Wild Mushroom Risotto

Parmesan Flakes and Wilted Spinach

BBQ Lamb Kofta

With Preserved Lemon, Roasted Cumin and Mint Yogurt

Thai Red Duck Curry

Served over Scented Jasmine Rice

Gourmet Menu

Mains

Char Grilled Tenderloin

With Autumn Vegetable, Field Mushroom and Red Wine Jus

Atlantic Salmon Goujon

On Fork Crushed Potato, Fresh Asparagus and Saffron Vin Blanc

Slow cooked Lamb Rump

With Fondant Potato, Mixed Green Medley and Pan Reduction

Macadamia Coated Chicken Breast

On Risotto Cake and Citrus Butter

Pan Seared Pork Medallions

Rosti Sweet Potato, Colcannon, Sherry Vinegar Jus

Traditional Beef Wellington

Bollanguere Potato, Broccoli Floweret's

Morrocan King Fish

Green Pea Risotto and Mango Lime Salsa

Spiced Pork Ossa Bucco

With Braised Vegetables and Piquante Sauce

Scallops Au Gratin

Served in the half shell with Wilted Greens