

Special Dinner Menu 2019

SAMPLE MENU

STARTER:

Homemade Salmon Pastrami served with Toasted Sour Dough
(Veg: Feta and Warm Pear with Baby Leaf Salad and Toasted Sour Dough)

MAIN COURSE:

Whole Cooked Honey & Sesame Glazed Poussin served with Cavolo Nero Cabbage, Watercress Side Salad

SWEET:

Chocolate Gianduja Ganache and Salted Caramel Ice Cream

COFFEE AND MINTS