



The Menu

Lunch | Dinner | Dessert



2023





The Menu

Disclaimer

Must choose **one (1)** of the following
Lunch, Dinner and Dessert orders presented

All dietary requirements can be catered,
but **must** be notified beforehand - 2 weeks

The Menu

Lunch

choose **one** of the following

- Minestrone with tomato and pesto bruschetta (v)
- Pumpkin red lentil dahl with curry puff muffin (V)
- Ham hock, split pea and bean with welsh rarebit toast
- Potato and leek with pumpkin chive and cheese muffin
- Lamb Shank and pearly barley with crunchy baguette
- Asian style chicken and veg with bahn mi roll

Soups



The Menu

Lunch

- Chicken and Wild Mushroom Pie
 - Beef Bourguignon Pie
 - Pork and Beef Sausage Roll Polenta
 - Roast Veg and Fetta Tart accompanied by a Caesar or Garden Salad
- Pies*
- Pork and Beef Bolognese
 - Grilled vegetable tomato and basil lasagna served with gourmet garlic bread
 - Chicken cacciatore and penne pasta with parmesan toast
- Others*

The Menu

Lunch

- Roast pumpkin, spinach, goat cheese and sage risotto with steamed beans and flaked almonds (V)
- Jumbo meatballs with buttery mash and rocket pear and parmesan salad (GF)
- Fragrant South Indian Chicken Curry with rice and steamed Asian greens (GF)
- Potato, eggplant, bean curry with tomato, mustard seeds, turmeric and rice (V)
- Twice cooked jacken potatoes (GF)with condiments

Others

The Menu

Dinner

choose **one** of the following

- Moroccan lamb, chickpea and dried fruit tagine with cous cous, coriander, mint and parsley in addition to salad
- Slow braised Greek lamb shoulder, roast potatoes, tabouli and pita, beetroot hummus and yoghurt
- Fragrant South Indian chicken and vegetable curry with raita, saffron rice and paratha bread (GF)
- Prosciutto wrapped chicken supreme with truffle and pecorino mash special house made pumpkin vegan risotto
- Leek, dill, fish and prawn pie topped with creamy gratin mash served with salad or broccoli, beans, cherry tomatoes, spinach and toasted almonds

The Menu

Dinner

- Coq Au Vin with dauphinoise potatoes with a delicious fresh green salad
- Vegetarian moussaka with cauliflower, black rice and pomegranate salad (V)
- Traditional shepherds pie served with green beans (GF)
- Asian style BBQ sui pork with special fried rice and sauteed Asian greens (GF)
- Beef rendang, coconut rice and roti bread (GF)
- Satay skewers, cucumber salad and noodle with vegetable stir fry (GF)

The Menu

Dinner

- Stuffed red peppers with mince, rice tomato and fresh herbs (GF)
- Beef bourguignon, mushrooms, shallots, bacon, red wine with creamy mash and peas (GF)
- Roast pork, crackling and apple sauce with roast potatoes, cauliflower grate and beans (GF)
- Veal Osso Bucco with saffron and pea risotto with spring vegetables

The Menu

Dessert

choose **one** of the following

- Apple and rhubarb crumble
- Flourless orange and almond cake with caramelized orange segments and cream
- Chocolate mousse with berry coulis and cream
- Pear frangipani tart with caramel ice cream
- Chilled lemon cheesecake with lemon curd and raspberry sorbet
- Chocolate and almond brownie with cream and raspberry coulis
- Sticky toffee date pudding with butterscotch sauce and vanilla bean ice cream



The Menu

Dessert

- Variety of filled Italian donuts
- Lemon curd | Nutella | Peanut butter and pretzel strawberries and cream

Dessert Table

- Mascarpone
- Cocoa and Chocolate
- Poached pear with cinnamon
- Coconut yoghurt
- Nut Praline
- Sticky Date Pudding with butterscotch sauce and double cream