

HOMEMADE SWEET POTATO

Chilli and coconut soup, served with a warm bread roll.

DUCK SPRING ROLLS

Shredded hoisin duck leg and bean sprouts in a crispy filo pastry, served with a dressed salad and a sweet chilli dip.

BREADED BRIE WEDGE

Served with dressed salad and cranberry sauce.

TRADITIONAL OYSTERS

Locally sourced oysters served with a squeeze of lemon juice and a side dip of tabasco sauce on a bed of sea salt.



CHICKEN SUPREME

Filled with chorizo and wrapped in Parma ham served on a bed of mashed potatoes, seasonal vegetables and a red wine Jus.

BUTTERNUT SQUASH RISOTTO

Roasted butter nut squash risotto served with parmesan shavings and garlic bread.

TRADITIONAL MEATBALLS

Beef mince meatballs in a garlic and basil tomato sauce served with spaghetti and a miniature garlic baguette.

PAN FRIED SEABASS FILLET

Crispy seabass fillets served with a sweet cherry tomato risotto.

ROASTED DUCK BREAST

Served with dauphinoise potatoes, seasonal vegetables and a raspberry and port



TRIO OF DESSERTS

Homemade white chocolate and baileys cheesecake, triple chocolate brownie and a miniature panna cotta.

ETON MESS

Meringues, strawberries and strawberry coulis topped with whipped cream.

STICKY TOFFEE PUDDING

Homemade sticky toffee pudding topped with hot toffee sauce and served with vanilla ice cream.