

# THREE COURSE MENU

sample of previous menu's

## **Carpaccio of Venison Salami**

creamy goat cheese, balsamic drizzle, redcurrant and cranberry chutney,  
grilled country bread

## **Braised Veal Osso Bucco**

braised red cabbage, roast root vegetables, fingerling potatoes  
[vegetarian option available](#)

## **Chocolate Crusted Candied Ginger Crème Brulée**

**Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas**



## **Salad of Market Greens**

Sundried Tomato Dressing

## **Breast of Chicken and Black Tiger Prawns**

Braised Rice, Asparagus, Citrus Chive Cream  
[vegetarian option available](#)

## **Chocolate Crusted Coffee Crème Brulee**

Blueberry Compote

**Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas**

Please advise us of any guests' dietary or allergy concerns.

