

Menu 2023

Entrée

*SPANISH SCALLOPS

with Romesco sauce, pan-seared to a golden brown and basted with a garlic butter & thyme sauce. G/F, D/F

*HERB & GARLIC PORTOBELLO MUSHROOMS

with Spanish hamon, truffle oil, basil pesto & pinenuts. G/F, D/F. Vegan/Vegetarian upon request.

*PORK BELLY BITES

with honey infused carrot purée & chimichurri sauce. G/F, D/F

Main

TURKEY WELLINGTON

with brie cheese filling, cranberry sauce, asparagus & pumpkin purée.

MARKET FISH

with kumara gratin, purple kumara purée, green beans & creamy caper sauce. G/F

MOROCCAN LAMB RUMP

with roasted aubergine purée, baby carrots, shiitake mushrooms & red wine jus. G/F, D/F

Dessert

RED WINE & BLOOD ORANGE POACHED PEAR

with ginger cookies, cranberry sauce & vanilla bean ice cream. G/F, D/F upon request

LEMON MARMALADE & LEMON SOUFFLÉ

in a chocolate crust. G/F

HAZELNUT MOUSSE

with soft caramel & chocolate crust. G/F