

---

## Set Menu \$48 per person

Choice of either starter and main or main and dessert

Option selected on the night

### Starters

Bruschetta topped with vine tomato, basil and feta.

Served with our own balsamic reduction and olive oil

Lightly coated salt and pepper prawns with soy mayonnaise, lime pickle with chilli, spring onion and fresh herb petit salad

Seared fillet served with spiced carrot, roasted shallot and chimichurri

### Mains

choice of

Angus Pure eye fillet resting on a potato mash and a Portobello mushroom. Finished with a red wine jus and béarnaise sauce

Pan fried blue cod with cauliflower puree, courgettes, lemon potato, crispy capers and citrus beurre blanc

Cornfed free range chicken supreme with mushroom risotto, buttered leeks and thyme and garlic jus

---

Three cheese aubergine roulade with roasted vine tomato, peperonata and basil oil

Dessert

Vanilla poached pear and raspberry cream

Sticky Date Pudding

Toffee sauce and butterscotch parfait

Trio of ice cream

Butterscotch or chocolate sauce

-