

STARTERS

Succulent chicken salad

Poached Chicken breast infused with thyme and mixed with Mary rose sauce and alio sauce.

Healthy potato salad

Baby potatoes mixed with spring, boiled eggs and homemade mayonnaise.

Roasted butternut salad

Crispy bacon| grilled pears| thyme infused butternut.

Pickled fish

Homemade pickled fish incorporated with Indian curry sauce.

Build your own salad station

Crispy lettuce, onions, cucumber, olives, mixed peppers, crotons, eggs and feta cheese.

MAIN COURSE

Marinated leg of Lamb in plain yoghurt, mint sauce and rosemary.

Slow braised beef shin tomato accents

Traditional Soya Prawn chutney (v)

Roasted Hassel back baby potatoes (v)

Lime &lemon infused basmati rice

Mediterean vegetables (v)

DESSERT

Black forest trifle Peaches and cream pie Baked new cheese ring doughts Slice fruit platter Strawberry cheese cake tartlets (mini)