

## Starters

### Butternut Soup (V)

Served with Parmesan Croutons

### Chevin Cheese Cake

Savoury Goats Milk Cheese Cake, Balsamic Reduction,  
Onion Marmalade, Balsamic Pearls

### Modern Prawn Cocktail

King Prawns, Avocado, Cherry Tomato, Basil, Chilli

### Gỏi Cuốn (Vegan)

Vietnamese Fresh Spring Roll, served with Honey Soy

### Smoked Springbok Carpaccio Roses

Wasabi Mayo, Parsnip Crisps, Lime Vinaigrette

### Asian Chicken Bites

Marinated Chicken Strips, Pineapple & Tzatziki

### Salmon California Rolls 4 Pcs

Served with Pickled Ginger, Wasabi & Soy Sauce

## Mains

### Spinach & Ricotta Tortellini (V)

Served with Slow Cooked Neapolitan Sauce, Toasted Pecan Nuts & Parmesan

### Wild Mushroom Risotto (V)

Wild Mushrooms, Risotto, Goats Cheese, Truffle Zest

### Oxtail Ragu

Slow Cooked Oxtail, Sweet Potato Mash, Seasonal Vegetables, Parmesan

### Grilled Beef Fillet

200g Beef Fillet, Pomme William, Asparagus, Red Wine Jus

### Aromatic Lamb Curry

Served with Basmati Rice, Sambals, Poppadom & Cucumber Rita

### Teriyaki Salmon

Seared Salmon, Snow Peas, Sweet Potato Mash, Salsa, Teriyaki Sauce

### Thai Green Chicken Curry

Chicken Strips, Long Grain Rice, Coconut Milk, Baby Spinach, Snow Peas, Chick Peas, Coriander, Lime, Chilli, Salsa, Crispy Vermicelli

### Lavender Honey Duck

Lavender infused Honey Duck Breast, Orange infused Confit Duck Leg, Rainbow Carrots, Cranberry Jus

### Herb & Dijon Crusted Rack of Lamb

Served with Pomme Dauphinoise, Tender Stem Broccoli, Butternut Puree, Jus

## Desserts

### Spicy Poached Pear

Spicy Poached Pear served with Vegan Ice Cream

### Black Coral Tiramisu

Butterscotch, Activated Charcoal Brandy Snap

### Fudge Nut Fondant

Topped with Vanilla Gelato, & Salted Caramel

### Coconut Panna Cotta

Coconut, Pineapple Compote, Mango Mousse

### Malva Pudding

Served with Crème Anglaise