

GOURMET MENUS WITH OPTIONS

Imagine eating like this every day

ENTRÉE

CAPRESE SALAD

Mixed greens served with grape tomato, bocconcini cheese and fresh basil drizzled with a balsamic reduction

CREAMY BROCCOLI SALAD

Broccoli florets, crisp bacon, sweet apple, grapes and red onion with a creamy house dressing

MAIN COURSE

CHICKEN SUPREME

Tender chicken breast stuffed with asparagus spears, brie cheese and prosciutto served with mini herb potato and freshly roasted vegetable medley

BEEF WELLINGTON

Beef tenderloin with field mushrooms wrapped in a tender pastry. Served with red wine au-jus, honey roasted brussel sprouts, butternut squash, roasted mini red and white potatoes

DESSERT

Three-layered chocolate mousse cake

Cheesecake cannoli & fresh field berries

If you have a food allergy or a special dietary requirement please inform a member of our staff