

DINNER MENU I

\$55 per guest

Starter

Seasonal Soup

or

Green Salad, Herb Vinaigrette, Shaved & Pickled Vegetables

or

Caesar Salad, Anchovy Dressing, Croutons, Parmigiano, Grilled Bacon

or

Pork Terrine, Grainy Mustard, Soda Bread Toast

Main

Cheeseburger, Striploin Grind, American Cheese, Dill Relish, Garlic Mayo, Fries

or

Seasonal Feature Fish Offering

or

8oz Striploin, Wilted Greens, Tarragon Butter, Potato Puree

or

Feature Vegetarian Offering

Dessert

Sticky Toffee

or

Raspberry Sorbet/ Vanilla Ice Cream

DINNER MENU II

\$65 per guest

For the Table

Spicy Pickles
and
Bread & Butter

Starter

Seasonal Soup
or
Green Salad, Herb Vinaigrette, Shaved & Pickled Vegetables
or
Caesar Salad, Anchovy Dressing, Croutons, Parmigiano, Grilled Bacon
or
Pork Terrine, Grainy Mustard, Soda Bread Toast
or
Potato Gnocchi, Wild Mushrooms, Mushroom Dashi

Main

Cheeseburger, Striploin Grind, American Cheese, Dill Relish, Garlic Mayo, Fries
or
Seasonal Feature Fish Offering
Or
Chicken Cassoulet, Confit Leg, Chicken Sausage, Braised Beans
or
8oz Striploin, Wilted Greens, Tarragon Butter, Potato Puree
or
Feature Vegetarian Offering

Dessert

Hot & Cold Chocolate Peanut Butter Mousse
or
Sticky Toffee Pudding
or
Raspberry Sorbet/ Vanilla Ice Cream

DINNER MENU III

Served Family Style

\$79 per guest

Starter 1

Spicy Pickles
Breakfast Radishes, Zucchini Hummus
Pickled Pepperoni
Bread & Butter

Starter 2

Selection of Sausages and Condiments
Green Salad, Herb Vinaigrette, Shaved & Pickled Vegetables
Potato Crusted Fish Cakes, Lemon, Tartare Sauce

Mains - Pick 3

24oz Tomahawk Pork Chop
16oz Mutton Chop
20oz Ribeye
18oz Sausage Coil
Roast Chicken
Grilled Whole Fish

Sides - Pick 4

Fries, Fine Herbs, Mayo
Honey & Cumin Glazed Carrots, Parsley Yoghurt
Roasted Cauliflower, Cheddar Emulsion
Braised Mushrooms, Ham Hock, Sherry, Rosemary Potato Puree
Wilted Greens, Chili Honey, Anchovy

Dessert – served individually

Sticky Toffee Pudding
or
Raspberry Sorbet/ Vanilla Ice Cream
or
Fresh Fruit