

Late Dinner

APPETISER

House Made Dips

Selection of crisp breads

ENTRÉE

Charcuterie

In house duck terrine, chicken liver parfait, Serrano ham, cornichon, grilled sourdough

Smoked Atlantic Salmon

Grilled gem lettuce, avocado, heirloom tomato gazpacho, basil

MAIN

Roasted Chicken Breast

Mushrooms, bok choy, soy dressing

Seared Beef Tenderloin

Potato rosti, seasonal greens, red wine jus, beurre maître d'hotel

CHEESE

Chef's Selection of Local Cheese

Cherry jam, water crackers, spiced fruit loaf

DESSERT TASTING PLATE

Chocolate and Orange Torte Vanilla Pannacotta and Mango

FROM THE BAR

Sparkling, Victorian Red and White Wine

Beer, Bourbon, Scotch, Gin, Rum, Vodka

Soft Drinks and Juice

Concluding with Coffee, Tea, Baileys, Cointreau, Frangelico, Port