

Creamy Chicken & Mushroom Vol Au Vent.

MAIN COURSE

Grilled Salmon With Pomegranate Glaze, Asparagus, Smashed Potato & Pesto Mayo.

Slow Roasted Lamb With Rosemary, Garlic & Honey Glaze, Roasted Potato & Seasonal Vegetables.

Pesto Risotto With Roasted Cherry Tomatoes & De Gustibus.

Chicken Breast Stuffed with Cranberry, Spinach & Brie, Served With Creamy Herb Sauce & Mashed Potatoes.

DESSERTS

Brandy custard tart topped with cranberry coulis and seasonal fruit.

Mini Cheesecake With Raspberry Coulis & Seasonal Fruits.

Mango & Coconut Panna Cotta.
PRE-ORDERS ONLY

\$65 PP

