



The Grand Dining Room

Entrée

Twice cooked pork belly
with pear elderflower puree and roasted cauliflower

Spiced butternut squash, lemongrass veloute
with pan fried scallop, king prawn and mussels

Baked goat cheese on brioche
with wild mushroom crepe and cranberry glaze

Roasted chicken spachcock
on french green lentils salad and peri peri sauce

Soup Du Jour

Made fresh each day, please ask the wait staff for today's choice

Mains

Grass fed beef sirloin
with baked sweet potato, white onion puree field mushroom and thyme reduction

Roasted duck breast
on celeriac potato puree, sautéed sweet peas and grape jus

Oven roasted lamb loin
with warm pearl cous cous salad, pumpkin puree and olive cherry tomato sauce

Polenta and vegetable tart
with eggplant polpette, steamed greens on gorgonzola sauce

Fish of the Day

Our Fish dish is created daily, please ask our friendly Staff for today's choice

Dessert

Rum and walnut cheesecake
served with caramel sauce and infused raisins

Triple chocolate mousse dome
with orange meringue, flourless cake and peanut brittle

Earl grey brûlée
with spiced pineapple confit

Strawberry tart
on yuzu mousse with lemon curd and lychee sorbet

A selection of local and imported cheeses with lavosh, crackers, and Fruit and Nuts

Two course – 55 Three course – 72 Sides – 8
Bookings are essential – Please visit the reception desk