

Director's VIP Luncheon



Entrée

24 hour marinated, hand cut Caribbean style jerk chicken served with a homemade Caribbean slaw with lashings of "Chilli-republic" Jerk Sauce and topped with crushed croutons and chilli flakes

Or

Vegan Mediterranean vegetable Tartettes served with a fresh garlic, tomato, and fresh basil sauce

Mains

Pan Seared "Halal" Lamb prime rump accompanied with a soft Champ mash, Citrus seared asparagus, carrot crisps and a fresh Lamb and thyme Jus

Or

Fondant potato topped with seasonal asparagus and tenderstem broccoli with a carrot puree and white onion broth

Dessert

Creamy Raspberry Crème Brulee served with a freshly baked Tuille, raspberries and a chocolate and honeycomb "Crunchie" topping

Tea and coffee with petit fours to finish