

Gold Section 2 Courses

Choose one from each section

28 day matured Fillet of Highland Beef served with a Watercress and Sun blushed tomato salad with Balsamic dressing, Garlic Grilled Flat Mushroom and roasted parliament potato chips served with a side of fresh creamed peppercorn sauce.

--- X ---

Pan seared supreme of guinea fowl served on a bed of potato rosti and accompanied with a side of freshly grilled Mediterranean vegetables all drizzled with a fresh champagne sauce.

--- X ---

Sake marinated Lamb rump served with an aubergine and miso puree and accompanied with a side of crispy noodles

--- X ---

Tandoori Crispy pork belly Fillet braised in a special blend of Indian spices till tender then tandoori roasted to a crisp lemon and tandoori marinade served with homemade roti bread, homemade pilaf rice, raita and homemade chilli jam.

--- X ---

Fresh Canadian maple seared Salmon served on a bed of tomato ceviche and covered with a sauce vierge

--- X ---

Vegan mushroom, chestnut and thyme pithivier served with a fennel, orange and quinoa salad

--- X ---

Salted Caramel Chocolate tarts served with a vodka strawberry and mint salad

--- X ---

Individual banoffee tarts served with a Chantilly finish and chocolate dusting

--- X ---

Passion fruit and vanilla cheesecake served with cracked honeycomb and blood orange and grapefruit salad

--- X ---

Maple glazed Apple tart Tatin served with a warmed calvados sauce and fresh clotted cream (min for 2 persons)