

Lunch Set

Roast Tomato Soup

Creamed Burrata, Basil Pesto

or

Salmon Rillette

Horseradish, Crème Fraîche, Beetroot and Apple Dressing

or

Salad of Roasted Pumpkin

Cracked Wheat, Toasted Almonds and Pomegranate, Rose Harissa Dressing

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Slow-cooked Shin of Beef

Braised Red Cabbage, Roast Root Vegetables and Red Wine Sauce

or

Steamed Halibut

Ragu of White Beans, Octopus and Fennel, Bottarga and Parsley Crumb

or

Fresh Strozzapreti

Mushroom and Truffle Cream, Pickled Wild Mushrooms and Parmesan

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Chilled Coconut Rice Pudding

Fresh Mango and Lime

or

Prune and Almond Tart

Mead Ice Cream

2 courses 328 / 3 courses 368



Dinner Set

A Taste of The Continental

Fresh Burrata, Grilled Courgettes

Clementine, Basil and Tasmanian Pepperberry

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Fresh Strozzapreti

Roast Chicken Butter, Crispy Skin and Périgord Truffle

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Grilled Loin of Kinboshi Pork

Crushed Turnips, Black Kale and Quince Jam

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'Pecan Pie' Crème Caramel

Maple Caramel, Bourbon and Crystalised Pecans

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Tea or Coffee and Petit Fours

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