



## PLATED MENU

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### STARTERS

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(SELECT 1) PER PERSON

#### SOUP OF DAY

#### CHICKEN LIVERS BRUSCHETTA

SAUTEED IN SPICY GARLIC, TOMATO CORIANDER, CREAM WITH HINT OF CHILL SERVED WITH HOMEMADE BREAD

#### SLOW COOKER PORK BELLY WITH APRICOT, CARAMELIZED APPLE AND JUS GRAVY

PORK BELLY WITH APPLE, DRIED APRICOT AND JUS

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### MAIN COURSE

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(SELECT 1) PER PERSON

#### T-BONE STEAK WITH RED WINE SAUCE

T-BONE STEAK SERVED WITH SEASONING VEGETABLES AND CREAMY POTATO MASH

#### GRILLED LAMB CHOPS

GRILLED LAMB CHOPS WITH GARLIC & ROSEMARY, GARLIC MASH POTATOES & SEASONING VEGETABLES

#### GRILLED CHICKEN FILLET STUFFED WITH BUTTERNUT AND FETA CHEESE

CHICKEN FILLET SERVED WITH SEASONING VEGETABLES, ROAST POTATO AND BREAD SAUCE

#### HAKE FILLET

SERVED WITH, SEASONING VEGETABLES, POTATO, BEETROOT PUREE AND CHAMPAGNE SAUCE

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### DESSERT

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(SELECT 1) PER PERSON PLATED DESSERT

#### WARM APPLE PIE

CARAMELIZED APPLE AND VANILLA ICE-CREAM

#### GIN AND TONIC CHEESECAKE

GIN AND TONIC CHEESECAKE SERVED WITH BERRY COMPOTE

#### VANILLA PANNA WITH MANGO PUREE COTTA

VANILLA PANNA COTTA WITH PASSION FRUIT AND MANGO PUREE

