



## MENU

### APPETISER

chef's selection of freshly made tapas

### ENTREE

prawn patia with yellow dahl & saffron rice  
french onion soup with gruyère croutons  
pistachio crusted duck with raspberry sauce

### MAIN

ballotine of truffled chicken with roasted root vegetable, ratatouille & creamy lemon sauce  
eye fillet served with dauphinoise potatoes, green beans & red wine shallot jus  
spiced steamed salmon steak with mixed beans & skordalia potatoes

### DESSERT

rhubarb & apple crumble with lemon curd  
chocolate hazelnut steamed pudding with coffee cream  
gourmet cheese plate w/ lavosh & dried fruit



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