

Table d'Hôte

STARTERS

VEGETABLE GYOZA

[Japanese-style vegetable dumplings served with ponzu sauce]

SOUP OF THE DAY

[Freshly prepared and served with croutons]

SALMON TERRINE

[Smoked salmon and crème fraîche mousse terrine, served with honey mustard]

MAINS

SPAGHETTI PESTO

[Spaghetti tossed in a rich basil pesto sauce, finished with Parmigiano cheese]

CHICKEN TIKKA MASALA

[Tender chicken cooked in a rich, spiced sauce, served with rice, naan, and poppadom]

BBQ PORK LOIN

[Roast pork loin served with seasonal vegetables and a rich BBQ sauce]

DESSERT

CHEESECAKE

[Served with vanilla ice cream]

CHOCOLATE TRILLIONAIRE TART

[Rich chocolate tart with caramel and biscuit layers]



V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE * = ADAPTABLE | DF = DAIRY FREE

OUR KITCHEN HANDLES NUTS, GLUTEN AND OTHER ALLERGENS. MENU MAY NOT LIST ALL INGREDIENTS; INFORM US OF ALLERGIES. ALLERGEN INFO AVAILABLE ON REQUEST. FISH DISHES MAY HAVE BONES.

MENU SUBJECT TO AVAILABILITY/CHANGE.