

# 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.