

Monday - Thursday

3 Course Menu

STARTERS

Wild Mushroom Tart with Sour Cream and Herbs

Summer Squash Veloute with Burnt Sage Butter & Pine Nuts

Smoked Salmon & Dill Raviolo with Lime Leaf Oil & White Balsamic

MAINS

(All Served with Summer Vegetables)

Roast Chicken Breast and Gratin Potatoes served with Chicken Stock Reduction

Black Bream and Horseradish Mash Potatoes served with Tomato Butter Sauce

Compressed Aubergine Parmigiana with Tomato Fondue

DESSERTS

Apple Tart to share with Vanilla Ice Cream

Lemon Panna Cotta with Passion Fruit Jelly

Chocolate Brownie with Sweet Cream & Raspberries