



FESTIVE SEASON SET MENU

SOUP

Roasted tomato and red pepper soup
(Topped with pesto & toasted rustic bread)

450/-

STARTERS

Beet, Arugula and Citrus fruits salad
(With honey mustard vinaigrette)

550/-

Chicken and mushroom on toast
(Topped with parmesan and micro greens)

650/-

Mussels in Moule marinade served with French bread
(Tossed in chopped onions with white sauce and white wine)

750/-





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ENTRÉES

Traditional Roast Turkey breast stuffed with, apple and, served with Cranberry Relish and Candied Sweet Potatoes

1,450/-

Mushrooms with risotto and parmesan shavings

1,250/-

Beef Wellington

Beef Tenderloin with Pont Neuf Sweet Potatoes, Sautéed vegetables and gravy

1,350/-

DESSERTS

Christmas cranberry layered cake 550/-

Blue berry Cheese Cake 550/-

Two way Chocolate dessert 550/-

