



Starters

Caprese Salad Served with Fresh Mozzarella, Fresh Basil, and Cherry Vine Tomatoes

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Panko coated crab cakes served with Lemon Mayonnaise and Fresh Salad

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Vegan Garlic Mushrooms Served with Artisan Bread and Vegan Salted Butter

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Mains

Chicken Schnitzel Served with Dijon and Parmesan Cream Sauce, Braised Red Cabbage, Buttered Dill New Potatoes

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Slow Roasted Lamb Shank served Pomme Purée, Minted Lamb Jus and Seasonal Vegetables

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Honey and Garlic Glazed Salmon Served with Lime and Dill Infused Rice Accompanied with Tenderstem Broccoli

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Caribbean Stuffed Peppers Served with Cous Cous, Apricots and Caribbean Coleslaw

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Desserts

Homemade Raspberry and White Chocolate Cheesecake served with Raspberry Sorbet

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Mixed Berry Pavlova

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Homemade Baileys Crème Brûlée

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