

Dinner

Chefs' choice spice marinated AAA Beef Striploin with Scallop Potato, Garlic herb Broccoli and Red Wine Demi

Rosemary Garlic and Bacon Wrapped AAA Beef Tenderloin with Pomme au Gratin, Grilled Asparagus and Mushroom Demi

Whisky infused BBQ chicken legs with Pancetta and Leek Mashed Potato, Roasted Yam and Herb Gravy

Creamy Baked Mushroom Chicken breast with Basil veg Spaghetti, Roasted Brussel Sprouts

Dijon Maple marinated wild Boar Rack with Pearl Couscous, Butter Steamed Veg and Pan reduction sauce

Tuscan Pork Tenderloin with Honey Apple Grape Chutney, Lardons, Roasted Baby potato and carrots

Pan Seared skin on Arctic Char with Rice Pilaf, Bok Choy, and Lemon Butter Sauce

Baked Halibut with Fennel Orange Salsa, Creamy Polenta, Bacon Roasted Cauliflower and Broccoli and Serrano Cilantro Sauce

Stuffed Portobello Mushroom with Pea and Asparagus Risotto, Roasted Butternut Squash and Herb oil

Grilled Cottage Cheese Paneer, Cauliflower Mac n Cheese, Heirloom Carrots, and tomato basil sauce

(Ask Chef more about customized menu items, Vegan, Vegetarian, and allergen food)

Option to build your own menu