

SHOW MENU

Entrée

Tasting Plate

Beetroot Hummus Dip, Fetta, Olives, Semi Sundried tomatoes served with a freshly baked crusty bread stick

Main (alternative)

Chicken on the bone poached and roasted (GF)

With skin on, served with a creamy mustard sauce and roasted chat potatoes, with steamed vegetables

Pork Cutlet (GF)

Served with a lightly spiced plum sauce, mashed sweet potato, green beans and almonds

Dessert (alternative)

Individual Pavlova (GF)

Wickedly sweet meringue served with a decadent chocolate mascarpone cream

Chantilly Cheesecake

A sinfully delicious smooth cheesecake served with Chantilly Cream

Entrée, both mains and one of the desserts are all gluten free. Ceolians just as for rice crackers to replace the bread for the entrée. Vegetarian, vegan, lactose intolerant and other special dietary allergies can be catered for on request in advance