



Grand Occasions
TURNING DREAMS TO REALITY

Menu – A

Starter

Smoked Salmon and Chive Cream Terrine, Cucumber, Tarragon Dressing, Borage Cress. *(Non-Veg)*

Roasted Celeriac Soup, Apple Cloud, Radish. *(Veg)*

Main Course

Oven Roasted Lamb Rump, with Dauphinoise Potatoes, Carrot Coulis, Rosemary and Red Wine Jus. *(Non-Veg)*

Creamy Wild Mushroom and Artichoke Gnocchi, Truffle and Parmesan Foam. *(Veg)*

Desserts

Dark Chocolate Torte, Honeycomb Ice Cream

