

3 COURSE MENU

STARTERS

Tempura Vegetables (V) (VE)

Seasonal vegetables with salt & chilli, tempura dipping sauce.

Chicken Satay (GF)

Chicken satay strips served with peanut dipping sauce.

Bruschetta (V) (VE)

Sourdough bruschetta with balsamic glaze.

Salt & Pepper Calamari (GF)

Crispy fried calamari, spring onion, garlic aioli.

Ham & Chicken Bon Bons

Prosciutto ham, chicken bon bons, garlic aioli.

MAINS

Cod (GF)

Pan roasted cod with crushed new potatoes, olives, sun dried tomatoes, bisque.

Curried Seafood (GF)

Mussels, king prawns and clams in basil curry sauce, steamed rice.

Pork

Roasted pork belly, grilled pak choi, Asian jus.

Chicken

Roasted corn-fed chicken breast, crushed new potatoes, spinach, peppercorn sauce.

Grilled Courgette (V) (VE)

Truffle oil, vegan cheese, vegan ceviche.

GRILL

Served with confit tomato and portobello mushroom and choice of sauce.

Ribeye (GF)

Sauces

Garlic butter, peppercorn or blue cheese

DESSERTS

Sharing platter of Chefs choice



PURPLE
PEACOCK

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