



Set Menu A

\$70.00 Nett Per Person (3 Course Set)

\$80.00 Nett Per Person (4 course Set)

Starter

Cured King Salmon
with Radish, Lemon Gel and Mustard

Soup

French Onion Soup

Main Course

Pan Roasted Seabass
with Herb Risotto & Asparagus in Lobster Sauce

Or

Sous Vide Chicken Breast
with Potato Puree, Green, Baby Carrot and Truffle Sauce

Dessert

Avocado Panna Cotta
with Lychee Foam & Berries

Freshly Brewed Coffee or Tea

Note – break down of the main courses is required in advance to facilitate preparation.

If this is not provided, we will prepare 50% (of the guaranteed number of people) of each item



Set Menu B

\$80.00 Nett Per Person (3 Course Set)

\$90.00 Nett Per Person (4 course Set)

Starter

Dorset Crab

with Cucumber, Apples & Caviar in Herb Aioli

Soup

Pumpkin Coconut Soup

Main Course

Pan Fried Salmon

with Cauliflower Puree, Beetroot, Fennel in Lobster Foam

Or

Roasted Lamb Loin

with Pumpkin Puree, Smoked Goat Cheese and Baby Carrot

Dessert

Chocolate Mousse

with Truffle Ice Cream and Parsnip

Freshly Brewed Coffee or Tea

Note – break down of the main courses is required in advance to facilitate preparation.

If this is not provided, we will prepare 50% (of the guaranteed number of people) of each item



Set Menu C

\$90.00 Nett Per Person (3 Course Set)

\$100.00 Nett Per Person (4 course Set)

Starter

Scallop Waldorf
with Celery & Sea Vegetables in Walnut Dressing

Soup

Seafood Chowder

Main Course

Beef Bourginion
with Pomme, Baby Carrot, Asparagus, Mushroom & Bacon

Or

Braised Lamb Shoulder
with Corneal, Peas & Greens

Dessert

Lemon Parfit
Lemon Sponge with Strawberry in Cucumber Foam

Freshly Brewed Coffee or Tea

Note – break down of the main courses is required in advance to facilitate preparation.

If this is not provided, we will prepare 50% (of the guaranteed number of people) of each item