

## chicken

**HERB ROASTED CHICKEN:** CHICKEN ROASTED WITH ROSEMARY & BALSAMIC REDUCTION

**CHICKEN MADEIRA:** BREAST OF CHICKEN, MUSHROOMS WITH MADEIRA SAUCE

**CHICKEN MARBELLA:** STUFFED, SLOW-COOKED CHICKEN SUPREMES WITH DATES & OLIVES

**BAKED CHICKEN:** ROLLED CHICKEN THIGHS WITH PISTACHIO & CRANBERRY STUFFING, LEEK & MUSTARD SAUCE

**THAI GREEN CHICKEN CURRY:** CHICKEN IN A DELICIOUS THAI GREEN CURRY SAUCE SERVED WITH RICE

**CORONATION CHICKEN:** CHICKEN BREAST, MANGO, CORIANDER, CASHEWS IN A LIGHT CURRIED CREAMY MAYO

**LEMON & TARRAGON CHICKEN:** CHICKEN BREAST IN A SAUCE OF LEMONS, TARRAGON, BABY ONION & CRÈME FRAICHE

**SYRIAN CHICKEN:** CHICKEN WITH LEMON, GINGER & SAFFRON

**CHICKEN PICCATA:** CAPERS & PINE NUTS IN A WHITE WINE SAUCE

**PECAN CRUSTED CHICKEN:** IN A WHOLE GRAIN MUSTARD CREAM SAUCE

**CHICKEN CACCIATORE:** ONIONS, GREEN PEPPERS, GREEN OLIVES & MUSHROOMS IN A TOMATO BROTH

**CHICKEN VESUVIO:** PEAS, GARLIC IN A WHITE WINE SAUCE

**MISO CHICKEN:** WITH GINGER & LIME

**STUFFED CHICKEN:** CHICKEN BREAST STUFFED WITH PESTO & RICOTTA

**ROAST CHICKEN:** WITH CARAWAY & CRANBERRY STUFFING

## pork

**PULLED PORK:** JUICY PULLED PORK IN A SWEET, TANGY BBQ SAUCE

**PORK LOIN:** ROASTED PORK LOIN STUFFED WITH APPLE & APRICOTS

**PORK BELLY:** ROASTED PORK BELLY WITH RAISINS & FENNEL SEEDS

**PORK SHOULDER:** ROASTED PORK SHOULDER WITH APPLE SAUCE

**GLAZED HAM:** HONEY GLAZED HAM (WE USE HARMONY HAMS)

## seafood

**LEMON BAKED SALMON:** SALMON COATED IN A LEMON PEPPER & SLOW BAKED

**POACHED SALMON:** POACHED SIDE OF SALMON IN WHITE WINE, LEMON & HERBS, SERVED WITH A LEMON DILL AIOLI

**SALMON FUSION:** BAKED SALMON WITH LABNE, GRAPE & HERB SALAD BAKED CHILI SALMON & SWEET CHILI GLAZE

**SMOKED SALMON:** HOT SMOKED SALMON WITH LIME HOLLANDAISE

**HERB CRUSTED SALMON:** WITH CURED CUCUMBER

**PINE FRIED SALMON:** WITH PINE NUT SALSA

**PRAWNS:** GINGER PRAWNS ON SKEWERS

## beef & lamb

**BEEF LASAGNE:** BEEF MINCE IN A RICH TOMATO SAUCE, TOPPED WITH BÉCHAMEL

**BEEF BOURGUIGNON:** RED WINE BRAISED BEEF WITH ONIONS & MUSHROOMS

**SCOTCH FILLET:** ROASTED SCOTCH FILLET OF BEEF WITH EAT GRAVY OR CHIMICHURRI

**HARISSA BEEF SIRLOIN:** WITH PEPPER & LEMON SAUCE

**BEEF SIRLOIN:** MEDIUM RARE ROAST SIRLOIN OF BEEF THICKLY SLICED & SERVED WITH HORSERADISH MOUSSE

**WARM THAI NOODLE SALAD:** WITH SEARED BEEF & PEANUTS

**MIDDLE EASTERN LAMB SALAD**

**ROSEMARY MARINATED LAMB LOINS**

**LAMB SHOULDER:** MEDITERRANEAN SLOW ROASTED LAMB SHOULDER

**MOROCCAN LAMB TAGINE**

**WAGU (GRASS FED FIRST LIGHT) BEEF RUMP:** GRILLED & SLICED

**BRAISED LAMB:** WITH KUMARA & HARICOT BEAN CASSEROLE

**GRILLED LAMB FILLET:** WITH ALMONDS & ORANGE BLOSSOM

**SLOW COOKED LAMB SHOULDER:** WITH MINT & CUMIN

**SPLICED SHEPHERD'S PIE:** WITH BUTTERBEAN CRUST

## vegetarian

**ROASTED ONION, FENNEL AND PESTO TART**

**SPELT RISOTTO:** BROCCOLLINI AND MUSHROOMS

**SPINACH AND FETA TART**

**WILD MUSHROOM BRUSCHETTA**

**PEA, ZA'ATAR & FETA FRITTERS**

**IRANIAN HERB FRITTERS**

**CHILLED CUCUMBER, CAULIFLOWER & GINGER SOUP**

**PUMPKIN, SAFFRON & ORANGE SOUP**

**STUFFED COURGETTES:** WITH PINE NUT SALSA

## potatoes

**NEW POTATOES:** HOT MINTED BUTTERED NEW POTATOES HERB

**DUCK FAT POTATOES:** DUCK FAT ROASTED POTATOES

**ROAST POTATOES:** POTATOES ROASTED WITH ROSEMARY & GARLIC

**PAPRIKA POTATOES:** PAPRIKA ROASTED NEW POTATOES

**CREAMY POTATO BAKE:** POTATO, ONIONS, SPECIAL CREAMY SAUCE

**MEDITERRANEAN POTATOES:** ROAST POTATOES WITH CHERRY TOMATOES & OLIVES

**POTATO SALAD:** CLASSIC POTATO SALAD

**PARSNIP AND POTATO MASH**

## salads

**CLASSIC CAESAR SALAD:** COS LETTUCE, PARMESAN, CROUTONS, BACON BITS, CAESAR DRESSING

**GREEN SALAD:** MIXED GREENS, GRAPES, DRIED CRANBERRIES, WALNUTS, FETA, BALSAMIC DRESSING

**BEAN SALAD:** GREEN BEANS, CHERRY TOMATO, RED ONION, FETA AND BLACK OLIVE WITH LEMON DRESSING

**KUMARA SALAD:** ROAST KUMARA, ORANGE & MARINATED ARTICHOKE

**ASPARAGUS:** CHARGRILLED ASPARAGUS, LEMON INFUSED OLIVE OIL

**ASPARAGUS, GREEN BEANS, SOYA BEANS, SPINACH:** WITH CHILLI SESAME DRESSING

**SUGAR SNAPS, SNOW PEAS, PEA SHOOTS:** WITH ORANGE & HAZELNUT DRESSING

**FREGOLA SALAD:** FREGOLA PASTA, CHORIZO PASTA, ROASTED RED PEPPERS SALAD

**KALE, QUINOA, APPLE SPROUTS AND SEED SALAD:** WITH PICKLED CARROT, MINT & CORIANDER

**QUINOA SALAD:** WITH ROASTED PUMPKIN, ROCKET & GINGER, LEMON DRESSING & SUNFLOWER SEEDS

**BROCCOLI & CHICKPEA SALAD:** CHICKPEA, BROCCOLI, PUMPKIN & SEMI-DRIED TOMATO

**BEETROOT SALAD:** ROAST BEETROOT, ORANGES, FENNEL, RED ONION, FETA, CITRUS VINAIGRETTE, SERVED ON GREENS

**BEETROOT SALAD:** ROAST BEETROOT WITH YOGHURT & PRESERVED LEMON

**CAULIFLOWER SALAD:** ROASTED CAULIFLOWER & BROCCOLI FLORETS WITH TOASTED PINE NUTS, TOSSED IN LEMONY CAPER DRESSING

**RAW ENERGY SALAD:** BEETROOT, CARROT, MINT, SULTANAS, SUNFLOWER SEEDS, POMEGRANATE DRESSING

**TOMATO SALAD:** THREE TOMATO SALAD WITH FRESH BASIL & BOCCONCINI

**COUSCOUS, CHERRY TOMATO, FRESH HERBS, ROASTED ALMONDS, SPICES AND RAISIN SALAD**

**SLAW OF CABBAGE:** WITH PICKLED CARROT, FENNEL, LEMON, CHILLI & SESAME

**CHARGRILLED ROAST VEGETABLE SALAD**

**TIAN DE LEGUMES:** LAYERED ROAST MEDITERRANEAN VEGETABLE DISH

**WARM SALAD:** ROASTED BUTTERNUT SQUASH, FRESH HERBS, ROASTED RED ONION, LENTILS & DOLCELATTE

## sweets

APPLE CRUMBLE  
SPICED APPLE CAKE  
LEMON CITRUS TART  
RICH CHOCOLATE TORTE  
CHOCOLATE & EGGPLANT MOUSSE POTS  
STICKY TOFFEE PUDDING WITH RUM TOFFEE SAUCE  
BRIOCHE & BUTTER PUDDING  
HOMEMADE PAVLOVA WITH CREAM & FRESH FRUIT OR BERRIES  
LYCHEE & COCONUT PANNA COTTA  
OREO CHURROS WITH COCONUT & CHANTILLY CREAM  
BEIGNETS AUX POMMES (APPLE FRITTERS)  
TRADITIONAL TIRAMISU OR STRAWBERRY TIRAMISU  
BLUEBERRY, ALMOND & LEMON CAKE  
CARROT CAKE WITH CREAM CHEESE ICING  
FRESH FRUIT PLATTER  
FRESH BERRY PLATTER

## petit fours

RASPBERRY CRÈME BRULEE  
CHOCOLATE FUDGE BROWNIE  
MINI LEMON CURD TARTS  
MERINGUE WITH CREAM & BERRIES  
LEMON CURD PROFITEROLES  
CHOCOLATE CREAM PROFITEROLES  
BRANDY SNAPS  
CHOCOLATE BROWNIE  
MINI CHEESECAKE BITES  
CHOCOLATE DIPPED STRAWBERRIES  
HONEY MADELEINES