

# FEAST YOUR EYES!



## *Three Course Plated Menu Packages*

*All menus include a selection of our daily baked breads and butter, plus coffee and tea.*

### APPETIZER COURSE SELECT ONE

- Cookstown greens with Burgundy poached pears, gorgonzola cheese and candied pecans with champagne vinaigrette
- Baby arugula salad with sautéed mushrooms, charred tomatoes and padano cheese with white balsamic vinaigrette
- Classic Caesar with garlic croutons, bacon crisps and shaved parmesan
- Tomato and bocconcini salad with aged balsamic drizzle and fresh basil
- Wild mushroom puree soup with baby garlic croutons
- Thai curry cauliflower soup with cucumber crème fraiche and toasted coconut
- Roasted butternut squash and D'anjou pear soup with crispy leeks
- Butternut squash ravioli with brown butter sauce and toasted pine nuts
- Wild mushroom stuffed pasta with pepperonata sauce (vegetarian option)

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### MAIN COURSE SELECT ONE

- Beef medallions with rosemary demi, fingerling potatoes and vegetable bundle
- Veal loin chop with wild mushroom glaze, garlic mash and asparagus spears
- Stuffed chicken supreme with chicken jus, roasted sweet potatoes & green beans
- Maple glazed salmon filet with white and wild rice pilaf and vegetable bundle
- Miso glazed sea bass with baby bok choy and "jump fried" couscous
- Eggplant parmigiana, with sides (vegetarian option)
- Vegetable strudel with white and wild rice, asparagus, with sides (vegetarian option)

Selection of fresh baked rolls and artisanal breads with flavoured compound butter included with all menus

### DESSERT SELECT ONE

- Lemon tarte with fresh blueberries, blueberry drizzle and mint leaf
- Chocolate truffle cake with raspberry coulis and fresh berries
- Classic New York cheesecake with strawberry drizzle and chocolate shards
- Luscious tiramisu with mixed berries