



\$28.00 SAMPLE MENU

2 COURSES

Veal Dijon

Thinly sliced sweet mustard veal w/ Yorkshire pudding, crushed Desiree butter potatoes, maple pumpkin, asparagus, rich red wine sauce & bush tomato relish

Chicken Belleclaire

Tender breast fillet of chicken filled w/ sautéed herb mushrooms, brie served over a baby spinach cous cous w/ champagne cream sauce

Banana fritters

w/ strawberry coulis, French vanilla sauce & violet crumble ice cream

Chocolate & hazelnut pudding

w/ Tia Maria toffee sauce & double cream

Brewed Coffee and assorted Teas

\$28.00 per/person