

DEGUSTATION MENU



amuse-bouche



baked camembert

with caramelised onion, vine tomatoes and a balsamic reduction



smoked salmon and prawn

with horseradish cream and a lime vinaigrette



MAIN COURSE OPTIONS



braised lamb shank

with a savoury potato pancake and baby vegetables

or

feta and spinach stuffed chicken breast

with red pepper coulis, sweet potato and tossed green beans

or

artichoke and mushroom risotto

roasted artichoke heart, porcini mushroom with parmesan shavings



DESSERT PLATTER



duo of orange and lavender sorbet

chocolate sacher torte

served with chantilly cream