

## **Lunch Menu**

Let our Chef select your group's lunch based on fresh seasonal ingredients. A full lunch menu starts with two soups followed by an entrée and dessert

### **Soups**

Chef's choice – some examples listed below

Sweet potato and orange  
Beef and barley  
Corn and tarragon chowder  
Mediterranean vegetable broth  
Sweet onion and chive  
Chicken and spinach broth  
Salmon and fennel cream  
Beetroot and cabbage

### **Entrées**

Chef's choice – some examples listed below

Roast chicken Provençale, vegetable ragout, confit potato  
AAA Beef bourguignonne, potato fondant, seasonal vegetable  
Artichoke, spinach and feta cannelloni, vegetable julienne, salsa verde  
House pulled pork on a homemade brioche bun, herb and potato  
cranberry coleslaw

### **Desserts**

Chef's choice – some examples listed below

Dark chocolate and coconut roulade  
Pineapple upside down cake  
Coffee and chocolate cake with espresso cream  
Apple and rhubarb crumble  
Lemon drizzle cake with a mandarin sauce  
New York style cheesecake with Oreo crust  
Dark chocolate and toasted almond mousse

