

Mothers Day Lunch

SUNDAY 9 MAY 2021

Indulgent & Savoury Nine-Course Amouse-Bouche

WATERMELON PECORINO AND PROSCUITTO SKEWER

FIG & FENNEL SCONES WITH SMOKED HAM & FRESH
GOAT'S CURD

BRANDY DUCK PARFAIT IN BABY POTS WITH A
CORNISHION PICKLE AND FENNEL CROUTE

MINIATURE TUNA NICOISE IN A BABY POTATO SKINS

BABY SPAGHETTI SAVARINS WITH PRAWN
CARBONARA

SAVOURY PEAR GALLETTE WITH GOAT'S CHEESE &
SAGE

BLACKBERRY & APPLE ALMANDINE TART

CHILLED LEMON CREAM WITH GINGER BISCUITS

GOLDEN PEACH & RICOTTA PUDDING WITH ROSE
VANILLA SYRUP

\$79 PER PERSON

ARRIVAL TIMES: 11:30AM, 12:30PM, 1:30PM



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Three Course Lunch

Entree

MINIATURE TUNA NICOISE IN A BABY POTATO SKINS

BRANDY DUCK PARFAIT IN BABY POTS WITH A
CORNISHION PICKLE AND FENNEL CROUTE

Main

PISTACHIO CRUSTED HIGHLAND RAINBOW TROUT
WITH SAFFRON MASHED POTATOES & PRESERVED
LEMON BUTTER SAUCE (GF)

CONFIT ROSE OYSTER MUSHROOMS TARRAGON &
POTATO LAYERED CREPES

SLOW ROASTED LAMB AND MUSHROOM RAGOUT
WITH THYME AND PRESERVED LEMON ON A KUMARA
ROSTI (GF)

POUSSION AND POTATO CONFIT WITH PETIT POIS
FRANCAISE AND TARRAGON BÉARNAISE (GF)

Dessert (Miniature Platter)

BLACKBERRY & APPLE ALMANDINE TART

CHILLED LEMON CREAM WITH GINGER BISCUITS

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