



FEBRUARY TRIBUTE DINNER MENU



Cream of roast sweet potato, coconut and coriander soup (v, gf)

House smoked duck breast, celeriac remoulade, port and raisin puree, micro salad (gf)

*Glazed goats cheese, balsamic roasted beetroot, walnuts, pea shoots (v, **nuts**, gf)*



6 hour slow braised beef featherblade steak, Bourguignon garnish

Grilled fillet of sea bass, sauce vierge (gf)

Seared chicken supreme, cracked black pepper café au lait

Mushroom, parmesan and tarragon risotto (v, gf)



Selection of cheeses, grapes, celery and biscuits

Vanilla and tablet crème brûlée

*Dark chocolate, orange and toasted hazelnut tart, chantilly cream (**nuts**)*

If you have any dietary requirements or Allergies, please seek advice from your server