



# EAST TERRACES MENU

Indicative menu, items may vary pending seasonal availability

## AMUSE BOUCHE

Warm and crusty banette rolls, butter

A warm canapé of duckling, pork belly, apple and truffle paté on brioche and strawberry

## MAIN

Seared Royal Atlantic salmon on a baby pea, white onion, lemon minted risotto, snow pea tendrils and lime (GF)

Free range double lamb cutlet, creamy Paris mash, five mushroom and marsala ragout, broccolini (GF)

## DESSERT

Warm banana muscovado pudding, butterscotch sauce, candied walnuts and cinnamon mousse

Warm French style raw coca chocolate fondant, fresh raspberries and warm vanilla bean anglaise

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day. This Menu is applicable from 1<sup>st</sup> March 2020 – 31<sup>st</sup> August 2020. Prices and menus inclusions may be subject to change.