

## GOLD MENU CHOICES

### 3 COURSE LUNCH / DINNER

#### Starter

Hot Smoked Salmon Niçoise Salad with Baby Potatoes, Quail Egg Halves, Cherry Tomatoes, Blanched Green Beans and Lamb Lettuce

Molasses Chicken with Fattoush and Pomegranate Salad

Goi Tam Salad with Tiger Prawns, served with Soy, Lime and Ginger Dressing

Poke Bowl Salad with Diced Mango, Red Cabbage, Edamame Beans and Chargrilled Chicken, served with Lime and Chilli Dressing on the side

Grilled Halloumi with Watermelon Balls, Rocket Leaves and Pumpkin Seeds (V)

Rocket Salad with Mozzarella Balls, Olives and Sun-Dried Tomatoes, served with Balsamic Dressing on the Side (V)

Vegan Sriracha Tofu with Asian Coleslaw Salad, served with Soy, Lime and Ginger Dressing on the side (V)

Vegan and Vegetarian Sushi, Accompanied by Soy Sauce Pot, Wasabi Dressing and Pickled Ginger (V)

Superfood Salad with Puy Lentils, Quinoa, Edamame Beans, Chickpeas, Sweetcorn and Pomegranate Seeds (V)

## Entrée

Rock Lobster with Lobster Sauce, served with Chateau Potatoes, Red Pepper, Asparagus Tips and Baby Carrots

Fillet Steak with Rosemary Sauce, served with Cherry Tomato, Hasselbeck Potato with Parmesan Cheese, Broccoli Floret, Chargrilled Butternut Squash and Chargrilled Fennel

Herb Crust Fillet Steak and Mushroom Sauce, served with Boiled Parisienne Potatoes, Broccoli Floret, and Cocotte Carrots

Minted Jus Lamb Loin served with Cocotte Potatoes, Chopped Herbs, Baby Carrots and Asparagus Bundle

Smoked Fish Cake with Tomato Salsa, served with Broccoli Floret, Chargrilled Fennel and Chargrilled Butternut Squash

Corn-Fed Chicken with Cranberry Sauce, served with Roasted Parisienne Potatoes and a Medley of Fresh Vegetables

Chicken Tikka served with Basmati Rice with Peas and Mushroom Masala

Grilled Salmon served with Thai Style Noodles

## Vegetarian Options

Vegetarian Red Pesto Ravioli served with Tomato & Basil Sauce and Chargrilled Asparagus Spears (V)

Vegetable Risotto served with Monterey Jack Cheese, Grilled Aubergine, Chargrilled Vegetables and Tomato Salsa (V)

Vegan Stuffed Half Red Pepper with Spinach Gnocchi and Parmesan Cheese (V)

## Dessert

Dessert of the Day to include a Mini Chocolate Dome, Mini Mango Cheesecake Dome and Mini Lavender Cake

Apple Crumble Tart served with Vanilla Sauce

Vegan Butterscotch Bar served with Chocolate Sauce

Nut Free & Vegan Chocolate Brownie served with Chocolate Sauce

Lemon Tart

Oreo Cheesecake

Wild Berry Chocolate Dome

Cheese Plate with Cheddar, Camembert and Wensleydale with Cranberries, served with Crackers

