

# MENU



## SHARED ENTRÉE

*Oyster Kilpatrick, lemon pepper calamari with tartare sauce, roast baguette with olive tapenade, virgin olive oil & lemon wedges*

## MAIN COURSE

*- Choice of -*

*200g eye fillet with pommes gratin, thyme roasted field mushroom & red wine jus*

*Grilled chicken supreme with sautéed wild mushroom, creamy mash & garlic cream sauce*

*Grilled crispy skin Atlantic salmon with broccolini, herb roasted potato & Café de Paris butter*

## SHARED DESSERT

*Chocolate mousse with Sablé Breton biscuit & raspberry*

*Salted caramel baked cheesecake with almond praline*

*Strawberry & Chantilly cream with classic shortbread cookies*

