



Complete Dinners

Baked Salmon encrusted with panko and parmesan. Presented with a pesto cream sauce 19.00

Roasted Loin Of Pork stuffed with apricots and dried plums. Accompanied by a cider cream sauce 17.00

Stuffed Cornish Game Hens – half a bird fired in a whiskey–orange sauce served with sage dressing 16.00

Swedish Christmas Ham brined fresh ham baked with a coating of mustard and toasted bread crumbs 17.00

Tenderloin Of Beef Simply the best. 25.00

Carved Rib Eye carved prime rib served with horseradish cream 22.00

Vegetarian Cashew Nut Roast with herb stuffing. Sold in multiples of eight. 18.00

Roasted Walla Walla Onions stuffed with wild rice and walnuts, accompanied by a citrus sauce with dried cranberries. 16.00

Dinners include a wild field green salad, select vegetables and chef selected rice pasta or potato. Also includes rolls and butter.