



## MENU

### Amuse-bouche

#### Baked Fig

stuffed with prosciutto, parsley and thyme farce  
finished with a sticky pomegranate glaze

### Entrée

#### Duo of Cheese Tart

ricotta and goats cheese tart complimented with  
caramelised onion topped with rocket and pinenut  
salad

### Palate Cleanser

#### Blood Orange Sorbet

### Main

#### Atlantic Salmon

served on squid ink noodles in a spicy saffron  
broth topped with a micro herb salad

### Dessert

#### Poached Pear

red wine poached pear stuffed with a walnut  
and pecan paste finished with a dollop of double  
cream and a sweet red wine reduction

