



## TABLE D'HOTE

55.00 per person

[VD] - Can be served as a Vegetarian dish [DF] - Can be served as a Dairy Free Dish

[VGN] - Can be served as a Vegan dish [GF] - Can be served as a Gluten Free Dish

Available 7 days a week

Items may be subject to change without notice

### Starters

**Salad Florence** Freshly cut arugula, baby watercress and grape tomatoes. Dressed with a classic Green Goddess Dressing and balsamic glaze (VD/DF/VGN/GF)

**Arancini Fritter** Chorizo risotto stuffed with mozzarella, breaded in parmesan breadcrumbs. Fried and served with basil san marzano tomato sauce

**Mango Prawns** Wine poached prawns marinated in a curried mango sauce. Served on a bed of spinach and watermelon radish (GF/DF)

### Main

**Rocky Mountain Trout** Seasoned filets seared with a maple Dijon sauce, with potatoes anna (GF)

**7oz. Bison Striploin** Double cut with walla walla onion sauce and wild mushrooms. Accompanied with smashed fingerling potatoes (GF/DF)

**Bombay Casserole** Potatoes, chickpeas, lentil, edamame beans, and a san marzano tomato sauce, simmered in a light curry sauce. Served with grilled herb naan (VD/DF/VGN/GF)

### Sweets

**Classic Crème Caramel** Rich and flavorful vanilla custard garnished with sugar shards and fresh berries (VD/GF)

**7 Layer Chocolate Torte** Sponge cake, layered with chocolate buttercream and Kahlua syrup (VD)

**Orange Hazelnut Soufflé Glace'** Whipped Cream, meringue, candied orange peel and almonds folded together and frozen. Served with a triple sec orange sauce (VD/GF)