

AUTUMN DINNER MENU

4TH OCTOBER 2024

TO START

(choose from)

Duo of Charcuterie

Selection of meats with pickles & olives
served with artisan breads

Tuna Tataki

Seared Albacore Tuna, sesame, yuzu dressing, daikon, carrot & mango slaw

Vegetable Spring Rolls

served with sweet chilli sauce

TO CONTINUE

(choose from)

BBQ Glazed Chicken Breast

Charred corn, curried corn puree and fritter

Prawn & Lobster Spaghetti

With a lemon cream sauce, roasted corn, tomatoes & chilli

Risotto

Wild mushroom risotto

TO CONCLUDE

(choose from)

Manx Honey Crème Brûlée

Apple & Blueberry Crumble

Cheese Board