

# Group Lunch Menu \$18.95

(10 or more Guests)

**Please choose: 2 Appetizers  
2 Principal Plates  
2 Desserts**

*Appetizers*

<b>Soup of the Day</b>	\$5.95
<b>Calamari Frites</b> with Basil Mayonnaise and roasted Tomato Sauce	\$6.95
<b>Mixed Mushrooms, Stilton cream</b> on Toasted Baguette	\$6.95
<b>Romaine Salad</b> With Double Smoked Bacon, Asiago Tuiles	\$5.95
<b>Baby Arugula Salad</b> with Spiced Poached Pear, Candied Walnuts, Pear Vinaigrette, Goji Berries and Manchego Cheese	\$5.95



*Entrees*

<b>Chicken and Mushrooms</b> Baby Spinach, White Wine, Leek Cream Puff Pastry Vol au Vent, Salad Garnish	\$ 9.95
<b>Duck Confit</b> , Mashed Potatoes, Daily Vegetables Citrus Duck Jus	\$12.95
<b>Fillet of Salmon</b> on Butternut Squash Risotto with Lemon Cream	\$11.95
<b>Lamb Shank on Pumpkin Puree</b> Star Anise and Cumin Jus Prix fixe Supp \$3	\$14.95
<b>Braised Beef, Roasted Garlic Mash</b> Daily Vegetables and Cabernet Demi Glaze NY Striploin Supp \$5 Tenderloin Supp \$8	\$11.95

### Additional

<b>Oven Baked Bread</b> with garlic, herb butter	for 2 \$3 for 4 \$5
with cheese	add \$1.75
<b>3 Seared Sea Scallops</b> In Lemon Herb Cream	\$5
<b>5 Tiger Shrimp</b> Sautéed with chillies	\$6
<b>Steamed Asparagus</b> With lemon and Garlic	\$5

*Desserts*

<b>Flourless Chocolate Torte and Mango Sorbet</b>	\$6.75
<b>Spiced Bread Pudding with Dulce de Leche</b>	\$6.75
<b>White Chocolate Raspberry Crème Brulée</b>	\$6.75