October 28th, 29th, 30th 2024

Appetizers

Potato and Leek Soup (V, VG, GF)

Cashew and tofu cream, deep fried leeks

or

Herb Breaded Goujons (Slices) of Cod

Tarragon, lemon, mustard mayonnaise, micro greens

Entree's

English Bangers (Pork) and Mash, Caramelized Red Onion Gravy

Earl grey and mustard infused mashed potatoes, steamed buttered broccoli

Pan Roasted Salmon, Sauce Choron

Bearnaise sauce with tomato, Mediterranean cous-cous salad

Tofu Poke Bowl (V, VG, GF)

Gluten-free soy sauce marinated tofu, rice, avocado, edamame, mushrooms, peppers, tomatoes, carrots, sherry and poppy seed vinaigrette

Dessert

Raspberry Bavarois (Mousse)
Berry Chambord coulis
(Bavarois Contains Gelatin)

\$25.00 taxes extra Service Times: 11:45, 12:00, 12:15



We bring learning to the table.