



# SIT DOWN DINNER

## 3 COURSE MENU

### STARTER

*Warm fettuccini pasta tossed with roasted herb crusted Amish chicken, arugula, roasted red peppers and a lemon-olive oil dressing*

**OR**

*Grilled vegetable platter served with mixed spinach, goat's cheese and a Caesar dressing*

### DESSERT

*Individual baked raspberry cheesecake served with a white chocolate sauce*

**OR**

*Small farm cheese board served with our own fruit bread and Spanish fig torte*

### MAIN COURSE

*Sustainable farmed, grilled Scottish salmon filet served over roasted cherry tomatoes and a whole-grain mustard-basil dressing*

**OR**

*Grilled all natural tenderloin of beef topped with a mushroom pate and served with a baked onion-red wine sauce*

*Accompanied with herb mashed potatoes, green beans, roasted butternut squash and Bermuda carrots*