

# PLATED LUNCH

All pricing is per person.

## Penne Pasta

**\$28.00**

Traditional minestrone soup, served with aged Romano cheese

Penne pasta with lemon and oregano  
Marinated chicken, black olives, peppers and onions in an organic tomato basil sauce

Chocolate cognac fudge cake with mint crème anglaise

Coffee, decaffeinated coffee and a selection of tea



## Pan Seared Salmon Fillet

**\$36.00**

Cream of mushroom soup, topped with fresh chives

Pan seared salmon fillet, served with chive butter, market vegetables, local roasted potatoes

Deluxe mixed berry brûlée

Coffee, decaffeinated coffee and a selection of tea



## Breast of Capon

**\$32.00**

Vegetable orzo soup with parsley oil

Breast of capon, served with a woodland mushroom and sweet red onion ragout, market vegetables, local roasted potatoes

Swiss white chocolate with blackberry coulis

Coffee, decaffeinated coffee and a selection of tea

