

Nourish

Sit-down dinner menus

Following are two sit-down dinner menus that we offer. We are more than happy to adapt either of these menus for your requirements or design something specifically for you.

Menu A (Choice of one from each course)

Entrée	Lobster salad with lime and chili dressing served on a bed of endive Onion and gruyere tartlet Chef's seasonal soup
Main	Crispy Pork loin with fennel seeds and baked apple Rich beef cabernet cassolet Oven-baked salmon with a dill aioli Mains served with warm gourmet potatoes and mixed leafy salads
Dessert	Toasted brioche with mascarpone and berries Warm sticky date pudding
Total Food Cost	\$55.00

Menu B (Choice of one from each course)

Entrée	Pork terrine with a seasonal fruit chutney and 'Flaveurs' artisan bread Mussel fritters with a lime aioli
Main	Lebanese lemon chicken served on farika (burghal) topped with crème fraiche Lamb cutlets on rosemary potatoes with an eggplant caponata Salmon and bean Nicoise salad Mains served with seasonal mixed greens
Dessert	Seasonal fruit crumble Tiramisu
Total Food Cost	\$59.50