



BG 3

Starter

Smoked Salmon

Thinly sliced smoked salmon, served with crème fraiche, capers and onion

And

Greek Salad Platters

Traditional, tossed in a creamy herb dressing

Main Course

Norwegian Salmon

Grilled in lemon butter, served with mashed potato and grilled vegetables

Or

Grilled Beef Fillet

Flame grilled in our a famous basting sauce accompanied by potato fondant and grilled vegetables

Or

Platter of King Prawns

Butterfly grilled to our longstanding traditional recipe, accompanied by savoury rice and grilled vegetables

Dessert

Baked Cheesecake

Marbled chocolate and vanilla seed

Or

Crème Brulée

With homemade biscotti

TERMS & CONDITIONS

- Please note that the 10% gratuity is not included in the above cost
- Any dietary concerns should always be stated prior the function
 - Vegetarian options are always available for pre order
 - Coffee & tea is not included in the set menus
 - Menu's cost subject to change