



BG 4

Starter

Beef Carpaccio

Thinly sliced game served with a confit of beetroot, herb roasted baby tomato, wild rocket and pecorino Romano

And

Caramelised Pear and Toasted Almond Salad Platters

Fresh pears and almonds, caramelised and drizzled with a creamy Dijon mustard dressing

Main Course

Norwegian Salmon

Grilled in lemon butter, served with mashed potato and vegetables

Or

Grilled Beef Fillet

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

Or

Pigalle Platter

Delicious combination of prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade

Dessert

Baked Cheesecake

Marbled chocolate and vanilla seed

Or

Crème Brûlée

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