

*Bread and Butter*  
*½ Bottle of wine per person*

## **Starter**

*Homemade vegetable terrine*  
*(With caramelized beetroot and orange marmalade crotons)*

## **Main Course**

*Chicken ballotine*  
*(Served with kale, asparagus, carrots, pumpkin purees tarragon and wine sauce)*

## **Main Course – Vegetarian**

*Pearl Barley and Mushrooms Risotto*  
*(Cooked in Flor del Fuego Chardonnay served with Parmesan Cheese)*

## **Desert**

*Mango, Chocolate & blood orange Mousse*

*Tea/Coffee served after dessert*

