



CONFERENCE PLATED LUNCHEON

EXECUTIVE CHEF · MARC LYONS

A Private Room is included based on availability.

SOUPS

\$ 9.00

Roasted Cauliflower and Aged Cheddar, Focaccia Croutons

Baked Potato and Leek Soup, Chive Crème Fraiche

Broccoli Soup with Shredded Asiago

Sweet Corn and Potato Chowder with Charred Corn Salsa

Soya Roasted Woodland Mushroom and Potato Soup with Truffle Crème Fraiche

Lentil Soup with Shaved Coconut (VEGAN)

SALADS

\$ 10.00

Organic Greens with Poached Pears, Toasted Almonds, Focaccia Crouton and Cider Vinaigrette

House Caesar Salad with Baked Garlic and Balsamic Dressing, Crisp Bacon and Parmesan Cheese

Spicy Arugula and Frisee Salad, Parmesan, Crisp Bacon with Preserved Lemon Shallot Dressing

Young Field Greens with Crumbled Goat Cheese, Spiced Crouton and Baked Apple Vinaigrette

Baby Spinach with Marinated Cherry Tomatoes and Bocconcini, Aged Balsamic Vinaigrette

MAINS

Grilled Breast of Chicken with Herb Roasted Potatoes and Natural Jus \$26.00

Roast Salmon Filet with Sweet Pea Risotto, Citrus Beurre Blanc \$29.00

Roasted Rib Steak, Cheddar Whipped Potatoes and Woodland Mushroom Jus \$34.00

Pan-seared Chicken Breast, Buttermilk Mashed Potatoes and Cipollini Madeira Jus \$28.00

Pan Seared Rainbow Trout, Herb Polenta with a Preserved Lemon and Dill Butter \$34.00

Rosemary Roasted Rib-eye of Beef, Goat Cheese Potatoes, Horseradish Jus \$36.00

DESSERTS

\$ 10.00

Cranberry Walnut Tart with Vanilla Ice Cream

Choice of Vanilla or Chocolate Crème Brulee with Seasonal Biscotti and Tahitian Vanilla Cream

White Chocolate Raspberry Mousse with Mango Coulis

Milk Chocolate Mousse with Raspberry Coulis

Lemon Tart with Fresh Cream and Seasonal Berries

Choice of Vanilla or Maple Cheesecake with Fresh Fruit Compote

Freshly Brewed Coffee/Decaf or Tea

All prices subject to taxes and gratuities.