



ABBA

AND

BEE GEES

MAINS

SLOW-ROASTED LAMB RUMP

TENDER LAMB RUMP, SLOW-ROASTED AND SERVED WITH A SPICED APPLE-CINNAMON JUS. ACCOMPANIED BY BRUSSELS SPROUT PETALS, CHERRY VINE TOMATOES, AND A MEDLEY OF ROOT VEGETABLES (CARROTS, POTATOES, PARSNIPS, AND SWEET POTATOES).

MAPLE & MUSTARD GLAZED CHICKEN BREAST

OVEN-ROASTED CHICKEN BREAST GLAZED WITH MAPLE AND MUSTARD, FINISHED WITH A RICH CARAMELIZED APPLE JUS. SERVED WITH BRUSSELS SPROUT PETALS, CHERRY VINE TOMATOES, AND ASSORTED ROASTED ROOT VEGETABLES (CARROTS, POTATOES, PARSNIPS,

DESSERTS

FESTIVE S'MORES BROWNIE WITH CRANBERRY & CRUMBLE

A RICH, FUDGY CHOCOLATE BROWNIE LAYERED WITH TOASTED MERINGUE AND BUTTERY BISCUIT CRUMBLE, TOPPED WITH TART CRANBERRY SAUCE AND FINISHED WITH A SPRIG OF FRESH ROSEMARY.

PAVLOVA WITH MIXED BERRY MOUSSE & LEMON CURD

CRISP MERINGUE SHELL WITH A SOFT, MARSHMALLOW CENTER, FILLED WITH AIRY MIXED BERRY MOUSSE AND TANGY LEMON CURD. GARNISHED WITH CANDIED MIXED FRUIT FOR A COLOURFUL, FESTIVE FINISH.