

Main course

Sage & Onion Stuffed Chicken Breast

- Tender roasted chicken breast packed with a fragrant sage and onion stuffing, finished with a rich, glossy red wine gravy.
- **Pan-Seared Salmon Fillets**
 - Succulent salmon fillets paired with a vibrant, Mediterranean-style Provencale sauce of sun-ripened tomatoes, garlic, and herbs.
- **Crispy Vegetable Wellington (V)**
 - Flaky, golden pastry enveloping a savory seasonal vegetable filling, served alongside a rustic tomato and oregano coulis.

Accompaniments

- **Garlic & Rosemary Roasted Potatoes**
 - Crispy, golden-brown potatoes infused with aromatic fresh rosemary and roasted garlic.
- **Garden Vegetables**
 - Tender-crisp green beans and sweet, baton-cut carrots tossed together.
- **Indulgent Cauliflower Cheese**
 - Baked cauliflower florets smothered in a rich, creamy, and bubbling cheese sauce.

To Finish

- **Chef's Selection of Desserts**
 - A curated showcase of decadent sweet treats to perfectly conclude your dining experience.