

PORT OFFICE HOTEL

SET MENU B

GUESTS CHOICE FROM EACH COURSE

\$50.00 pp

STARTER

ORGANIC SOURDOUGH BREAD
served w/ extra virgin olive oil

ENTRÉE

SALTED CHILLI BABY SQUID
w/ cucumber, radish salad and ginger dressing

RARE ROAST BEEF SALAD
w/ hot English mustard, beetroot and cress salad

CURED ATLANTIC SALMON
vanilla & cognac atlantic salmon w/ pickled fennel & verjuice dressing

SPINACH & PERSIAN FETTA RAVIOLI
in a tomato caper sauce

MAIN

EYE FILLET
w/ colcannon potato, roasted tomato & red wine jus
(please note: your choice of medium rare OR medium well only)

ORGANIC CHICKEN BREAST
w/ roasted basil chat potatoes, green beans and goats cheese

WAGYU BEEF SAUSAGES
w/ colcannon potato and caramelised onion jus

FRESH FISH OF THE DAY
served w/ house chips & salad

PORCINI MUSHROOM RISOTTO
served w/ swiss chard and grana padano

Mains served w/ bowls of mixed green salads

DESSERT

LEMON CURD TART
served w/ old style clotted cream

ESPRESSO CREME BRULEE
w/ guernsey milk ice cream and tuille

ADD-ONS

TEA & COFFEE
\$3.50 per person

**SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE**

CONDITIONS

Valid for 2010 - Minimum numbers 10 pax apply - Booking fee is required to confirm reservation

Final numbers to be confirmed 48 hours prior to booking - Payment is for whichever is greater: confirmed numbers or attendance