

PORT OFFICE HOTEL

SET MENU C

GUESTS CHOICE FROM EACH COURSE

\$60.00 pp

STARTERS

ORGANIC SOURDOUGH BREAD
served w/ extra virgin olive oil

HOUSE MADE PATE
w/ balsamic onions, rocket, pistachio salad & orange syrup

ENTRÉE

½ DOZEN NATURAL OYSTERS
served w/ a red wine vinaigrette

PAN SEARED SCALLOPS
served w/ boudin noir and cauliflower cream

STICKY PORK BELLY
w/ red cabbage, shallot, chilli and star anise glaze

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 and red wine jus
(please note: your choice of medium rare OR medium well only)

CONFIT DUCK LEG
w/ du puy lentil stew and parsley salad

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

FRESH FISH OF THE DAY
served w/ seasonal accompaniments

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

PREMIUM CHEESE PLATE
w/ quince paste, muscatels and lavosh

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

r to booking - Payment is for whichever is greater: confirmed numbers or attendance