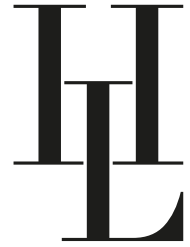


MOTHER'S DAY LUNCH



ENTRÉE

- CHAGRILLED HALOUMI Served with asparagus, heirloom tomatoes & toasted almond (Veg, GF)
- CREAMY GARLIC PRAWNS Served with toasted Turkish bread
- PAN SEARED SCALLOPS Served with pea puree, crumbled chorizo drizzled with lemon butter sauce

MAIN

- ANGUS BEEF EYE FILLET Served with potato puree, mushroom, spinach, roast cherry tomatoes & red wine jus (GF)
- MIDDLE EASTERN TAGINE Chicken served with couscous
- CRISPY SKIN SALMON Served with potato salad, dressed in a spicy smoky pepper sauce (GF)

- RISOTTO Exotic mushroom (Veg)

DESSERT

- HOMEMADE LEMON CURD With sweet pastry, cream & fresh berries
- APPLE CRUMBLE With cream
- STICKY DATE PUDDING With butterscotch sauce
- LINKS CHEESE BOARD Assorted selection of cheeses

85 for three courses