
menu

Anniversary Dinner June 22nd 2014

APPETIZER

Bruschetta: Buffalo Mozzarella, Vine Ripened Tomatoes and Sweet Red Onion, Marinated in a Basil Vinaigrette, toasted on a fresh baguette and served with hot tomato coulis

FIRST COURSE

Warm Walnut Crusted Goat Cheese, Served on a Bed of Belgian Endive, Butter Lettuce and Radicchio Topped with a Sweet Citrus Balsamic Vinaigrette. Served with Hot Buttered Irish Scones

MAIN COURSE

Roast Stuffed Pork Tenderloin with Apple Butter Sauce

SIDES

Carrot Mashed Potatoes, Sweet and Sour Red Cabbage and Fresh Seasonal Vegetables

DESSERT

Sticky Toffee Pudding Served with Warm Toffee Sauce

Tea or Coffee

