

Private Dining

Full Georgian Package



This menu includes 1 glass of House Wine (white wine, rosé wine or red wine)

SHARING CANAPES

A selection of cured meats, locally sourced artisan cheese, award-winning bread, homemade hummus and stuffed olives accompanied by small batch chutney & homemade dips

STARTERS

Homemade pumpkin soup with crispy bacon croutons

MAIN

Mozzarella & Basil chicken fillets served in a tomato & parmesan sauce with heritage carrots and mashed potato



Private Dining

Full Georgian Package



VEGETARIAN OPTION

Vegetarian Shepherd's Pie served with heritage carrots and onion gravy

SIDES

Steamed broccolini with sauteed garlic & parmesan shavings
Buttered green beans
Sweet & spicy roasted cauliflower

DESSERT

Chocolate & salted caramel lava cake

