

MAIN COURSES

Breast of Turkey

Wrapped in bacon, sage stuffing, pigs in blankets, honey glazed root vegetables, rosemary roast potatoes and a rich turkey jus

Honey Glazed Gammon Steak

Served with baby potatoes and savoy cabbage

Goats Cheese Tart

Mediterranean vegetables, warm goats cheese tartlet and dressed side salad

Penne Arrabbiata (ve, v, gf)

DESSERTS

Homemade Apple Crumble Tartlet
Served with hot custard

Porrelli Duo of Ice Cream

Choice of: Strawberry, Chocolate & Vanilla

Sweet Chimichanga

Deep fried wrap filled with banana, nutella & cinnamon sugar and Porelli vanilla ice cream

