

Long Table Dinner Series

Wednesday, February 21, 2024 @ 6 pm
Inspired by the cuisine of Great Britain



AMUSE BOUCHE

Scallop & “Fish ‘n Chip”

1ST COURSE

Leek and Potato Soup

leek and potato soup, smoked cod-truffle stuffed Yorkshire pudding
Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

2ND COURSE

Prawn Salad

poached prawn cocktail, butter lettuce, avocado panna cotta,
horseradish cocktail sauce gel
Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

MAIN COURSE

Beef Wellington

slow cooked carrots, potato puree, red wine jus
Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

DESSERT

Sticky Toffee Pudding

toffee sauce, house-made rum and raisin ice cream
Suggested Wine Pairing: Burrowing Owl Estate Winery Coruja

Dinner menu only: \$68 per person

Dinner menu with wine pairings: \$98 per person

**Applicable taxes, gratuity, cocktails, beverages,
tea and coffee are extra.**