

## *3-Course and 4-Course Set Lunch*

### *Appetiser Sampler*

*(Please select 3)*

*Chilled capellini pasta, crab leg, trout roe, truffle vinaigrette*

*Baked prawn thermidor with spinach and pistachio*

*Pan fried duck foie gras, parsnip puree, yellow mustard seed*

*Sautéed garlic snails, mediterranean vegetable, parsley butter, almond*

### *Soup Sampler*

*Lobster bisque, wild mushroom soup and soupe du jour*

### *Main Course*

*(Please select 1)*

*Angus beef tenderloin, potato mousseline, broccolini,  
mushroom and red wine jus*

*‘Catch of the day’, potato mousseline, green asparagus,  
mushroom and beurre blanc*

*Duck leg confit, roasted potato, brussels sprout,  
chestnut and peppercorn sauce*

### *Dessert*

*(Please select 1)*

*Coconut mango compote and strawberry ice cream*

*Chocolate pistachio almond sponge and raspberry sorbet*

*Goodwood blended coffee or selection of fine teas*

*3-Course \$78 per person*

*4-Course \$88 per person*