



the
Copper Room

CHEF'S MENU

STARTER (CHOOSE ONE)

Jumbo Prawn Cocktail

Chilled jumbo prawns, house-made Marie Rose sauce, crispy lettuce, and fresh lemon

Blueberry Smoked Duck Salad

Thinly sliced smoked duck breast, mixed greens, blueberry vinaigrette

SORBET

Seasonal fruit sorbet

MAIN COURSE (CHOOSE ONE)

Roasted Chicken Breast Supreme

Garlic Mash Potatoes, Seasonal Vegetables, Mushroom Sauce.

Pan-Seared Atlantic Salmon

Atlantic salmon with lobster hollandaise, avocado-tomato salsa, charred leeks, steamed rice, and seasonal vegetables

Slow-Braised British Beef Short Rib

Tender braised short rib with Yukon Gold potato purée, seasonal vegetables, rich red wine reduction, and crispy onions

Quinoa & Garden Vegetable Stuffed Bell Pepper (Vegan)

Roasted bell pepper filled with quinoa and seasonal vegetables, finished with vibrant tomato coulis

DESSERT

Chef's choice dessert of the night

\$ 8 0

