

MOTHER'S DAY LUNCH

AT PORTOBELLO

SUNDAY 12TH MAY 2018

MENU

ENTRÉE

CHICKEN, CRANBERRY & BRIE TART
SERVED WITH A ROCKET & WALNUT SALAD, SWEET BALSAMIC

OR

EGGPLANT INVOLTINI
THIN CHARGRILLED SLICES OF EGGPLANT
ROLLED & FILLED WITH SUNDRIED TOMATO, MOZZARELLA & PARMESAN CHEESE,
BAKED IN NAPOLITANA SAUCE, FRESH BASIL

MAIN COURSE

HONEY-GLAZED SALMON FILLET
OVEN BAKED ATLANTIC SALMON,
CITRUS AVOCADO SALSA, ROSEMARY BABY POTATOES

OR

LAMB SHANK
SLOW-BRAISED LAMB SHANK IN PORT WINE SAUCE
WITH THYME-INFUSED SOFT POTATO, GREEN BEANS

DESSERT

OZZING CHOCOLATE CAKE
SERVED WARM WITH BAILEYS CUSTARD, FOREST BERRIES

OR

CITRUS TART
SWIRLED FILLING OF TANGY CITRUS CURD
IN A DELICIOUS GLUTEN FREE TART SHELL,
WITH RASPBERRY COULIS, FRESH CREAM

\$49P.P. TWO COURSES

\$59P.P. THREE COURSES