

# Chilverton Cottages

## Entrée — Course One

Soup of the Day

(made with fresh seasonal vegetables)

Pan Seared Scallops

(served on a bed of tomato & basil salsa)

Chicken & Asparagus Vol Vent

(pastry shell filled with creamy chicken & melted cheese)

## Mains — Course Two

Prawn, Coriander & Green Thai Curry

(served on a bed of fluffy rice)

Creamy Sweet Potato & Eggplant Korma

(served on a bed of fluffy rice)

Beef & Mushroom Ragout Pie

(12 hr baked beef, spices & greens topped with potato mash)

Greek Style Chicken

(chicken wrapped around feta cheese, sun dried tomatoes & spinach with mash & greens)

Macadamia Roast Lamb Roll

(Cajun-style lamb served on a bed of mash & greens)

## Dessert — Course Three

Chocolate Volcano

(chocolate, chocolate hot muffin smothered in cream)

Affragatta

(homemade ice cream with a shot of coffee and baileys)

Groggy Cumquats

(alcohol-laced cumquats served with homemade ice-cream)

Fresh Mango Sorbet

(does not get better than this)

**Two Courses: \$50 per person – Three Courses: \$60 per person**

All dishes are home-made with fresh organic ingredients.