

Group Menus



HORIZONS
r e s t a u r a n t

DINNER MENU C

STARTER

Oysters on the Half Shell
Champagne tobiko mignonette, horseradish cream

APPETIZER

Albacore Tuna
Peas & carrots, ponzu, lemon
or
Prawn & Prosciutto
Manchego cheese, tomato, basil croutons

MAIN COURSE

Lois Lake Steelhead & Halibut
De Puy lentils, pancetta bacon, tomato, lemon & basil hollandaise
or
Branzino
English peas puree, tiger prawns, Dungeness crab cake
or
Rack of Lamb
Pistachio & mint crust, roasted shallot jus, goat cheese mashed potato
or
Beef Tenderloin
Ragout of mushroom, peas & lobster, marrow butter, fingerling potatoes

DESSERT

Baked Cheesecake Raviolis
Phyllo pastry, sour cherry compote, vanilla gelato

~
Coffee or Tea

\$75.00 Per Person
Plus GST & Gratuity
Available for groups of 20 or more