



WEEKLY SPECIALS (FEB 2-5)

SOUP: Curried Butternut Squash & Swede
Bisque with Fried Onion Bhaji and
Vandouvan Oil

APPETIZER: Plantain Fritters, Guacamole,
Puffed Rice Crisps, Jicama
Slaw, Cilantro-Lime Vinaigrette

ENTRÉE: Slow-Baked Atlantic Salmon,
Colcannon Potatoes, Fennel and
Dill Slaw

PIZZA: White Sauce, Mozzarella, Roasted
Zucchini, Fingerling Potato, Smoked
Bacon, Rosemary

PIADINA: Slow Roasted Piri-Piri Chicken, Smoked
Cheddar, Sundried Tomato Aioli, Baby
Arugula, Pickled Red Onion



BUFFET MENU (FEB 6)

Leafy Field Greens with Honey-Dijon Vinaigrette

Spiced Couscous Salad with Marinated Apricot,
Toasted Almond & Caramelized Yam

Roasted Broccoli Salad with Toasted Garlic Oil &
Crumbled Goats Cheese

Cedar Plank Atlantic Salmon with Maple-Soy Glaze
& Fresh Chili

Wild Rice Pilaf with Honey Roasted Root
Vegetables

Herb and Lemon Roasted Chicken

Vegetarian White Lasagna with Zucchini,
Caramelized Onion, Baby Spinach & House Ricotta

Welsh Rarebit on Whole Grain Toast