

VARIATIONS OF LAMB

26 August 2022

Trio of Lamb Appetizers

Nepalese minced shish kebab, poppadum, minted raita

Scottish lamb shoulder, tomato relish

Tandoor smoked lamb medallion, humus

Icelandic Lamb Soup

Slow-roasted Australian Lamb Saddle

Creamed kale, pumpkin, Anna potatoes

Or

New Zealand Lamb Crépinette

Lamb jus, minted green pea, bacon, whipped potatoes

Or

Moroccan Lamb Tagine

Tender lamb cubes cooked in fragrant spices, saffron, apricot and almond

Dried apricot, lemon couscous, rustic carrot salad

Poached Pineapple

Salted caramel sauce, wattle seed ice cream

Student's Creation

Fondant petit fours, pâte de fruit, nougat

Freshly brewed coffee or tea

\$338 per person

