

ANTIPASTO PLATE

Goat Cheese and Sesame Seed Wrapped Phyllo Prosciutto Wrapped Asparagus, Olives and Mini Caprese Salad

STARTERS

Roasted Pear Salad

Mixed Greens, Candied Pecans, Shaved Carrots Radish, Pickled Red Onion with Maple Vinaigrette

French Onion Soup

The Briars Arancini

Filled with Ground Beef and Mozzarella topped with a Rustic Tomato Sauce and Parmesan

MAINS

Roasted Beef Tenderloin

Herb Garlic Mashed Potatoes, Grilled Portabella Mushrooms Seasonal Vegetables, Rich Demi Glaze

Braised Lamb Shank

Garlic Mashed Potatoes, Seasonal Vegetables, Lamb Jus

Spinach & Cheese Ravioli

Pesto Cream Sauce, Toasted Pine Nuts, Parmesan Cheese

Stuffed Supreme of Chicken

Prosciutto & White Cheddar filled, Fingerling Potatoes Seasonal Vegetables, Sundried Tomato Cream Sauce

DESSERT

Warm Apple Crumble Vanilla Ice Cream Tiramisu