

# Fixed Price Menu

**\$55 FOR THREE COURSES**

**\$45 OR TWO COURSES - STARTER AND MAIN**

## Starters

### Today's Fresh Soup

served with home-baked bread

OR

### Prawn Cocktail

served with crunchy cos lettuce, marie rose sauce and a fresh lemon wedge

OR

### Salt & Pepper Squid

coated with chickpea flour served with caper, gherkin and chopped egg remoulade

## Mains

### Akaroa Salmon Fillet

palm sugar glazed served with bok choy, pickled onion relish, salted peanut caramel and herb potato gratin

OR

### Chicken Breast Supreme

pistachio nut & basil stuffed free range chicken breast served with baby leeks, baby carrots, thyme & a white wine cream sauce and herb potato gratin

OR

### 300g Sirloin

cooked medium with a pink pepper & mustard seed cream sauce, seasonal vegetables and chunky Agria potato steak-cut fries

## Trio of Desserts

chocolate tart, mini lemon tart and meringue with fresh cream and fruit

SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAIT-STAFF WHO WILL ONLY BE TOO HAPPY TO ENSURE YOUR NEEDS ARE MET

# THE GRILL

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AT SOLWAY PARK

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CONTEMPORARY WAIRARAPA

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COUNTRY CUISINE