



tynwald willow bend estate



A choice of house baked bread w/ house dukkah and olive oil balsamic
\$2.50

Spied pumpkin soup w/ dahl and tomato
\$12.00

Entrees' - \$17

Salad of avocado, roasted walnut & Camembert w/ lemon dressing

Creole of salmon on salad greens

Devilled chicken livers w/ bacon en crouete

Polenta and chorizo terrine

Mains

Grilled pork cutlet on kumara gratin w/ roasted pears, spinach and dijon cream \$32

Braised lamb shank in red wine served on white bean mash \$28.50

Grilled fillet of lamb w/ garlic and pine nut crust on parsnip mash w/ green beans \$32

Fillet of Salmon w/ fresh asparagus and hollandaise sauce \$31

Joints of rabbit in apples and cider w/ a sage and cheese souffle \$30

Sweets - \$12

Lemon mousse w/ vanilla meringue

Profiteroles filled with orange creme patissier and mocha sauce

Spiced baked custard w/ marinated dried fruits


Candied lemon cake w/ chocolate sauce


Coffee w/ petit fours \$5

Vinatge Cheddar and Camembert w/ fresh fruits \$15.50

Menu

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