

Mad Hatters

Table d'Hote

Luncheon

March 14th –17th 2023

Appetizer's

Sweet Potato & Carrot Soup

Topped with Toasted Almonds

Spring Mixed Leaves

Toasted Goats Cheese, Strawberries & Honey Dressing

Garlic Bread Also Available for \$6

Entrées

Saute Lemon Sole

Dill & Cornichon Beurre Blanc

Duck Ramen

Spiced Broth with Soba Noodles

Pork Fricassée

Truffle Mushroom Cream Velouté

Samosas

Sweet Corn, Potato & Asparagus

Desserts

Apple Crumble

Chocolate Mousse

Mango Passion Fruit Sorbet

Choice of two courses for \$30 or choice of three courses for \$38

Lunch specials are also available for an
additional surcharge of \$5-\$10.

17% Service charge will be added for your convenience

Thank you for your patronage & enjoy yourselves! Mad Hatter