



SHAUGHNESSY

RESTAURANT AT VANDUSEN GARDEN

GROUP DINNER MENUS 2020

TIER 1

3 Course

\$40 per person

*includes coffee/tea, artisan bread
and butter*

STARTER

Sweet Pea Soup
carrot emulsion

MAIN

Chorizo Garganelli Pasta
*sundried tomato, wild mushrooms, garlic
parmesan cream sauce*

or

Braised Lamb Roulade
*sautéed kale and panisse, sweet peas, goat
feta, tomato and rosemary emulsion*

DESSERT

Housemade Ice Cream
shortbread

TIER 2

3 Course

\$50 per person

*includes coffee/tea, artisan bread
and butter*

STARTER

Shaughnessy Green Salad
carrots, cucumber, tomato, goat feta, spiced
pumpkin seeds, fresh
herb dressing

MAIN

Oven Roasted Organic Steelhead
*vin blanc, jasmine rice, pineapple and red
pepper salsa, seasonal vegetables*

or

Slow Braised Beef Short Rib
*fresh herb demi, roasted onion remoulade,
olive oil crushed potatoes,
seasonal vegetables*

DESSERT

New York Cheesecake
fresh berry coulis

TIER 3

3 Course

\$65 per person

*includes coffee/tea, artisan bread
and butter*

STARTER

Shaughnessy Green Salad
carrots cucumber, tomato, goat feta, spiced
pumpkin seeds, fresh
herb dressing

MAIN

Oven Roasted Organic Steelhead
*vin blanc, jasmine rice, pineapple and red
pepper salsa, seasonal vegetables*

or

NY Striploin
*wild mushroom jus, sour cream whipped
potato, seasonal vegetables*

or

Roasted Pesto Chicken
*natural jus, crushed potato, beet and anise
gastrique, seasonal vegetables*

DESSERT

Lemon Tart
torched meringue

*Please note: Menu prices are before tax and gratuity. We
are happy to accommodate dietary restrictions.*