



**SHAUGHNESSY**  
RESTAURANT AT VANDUSEN GARDEN

**GROUP LUNCH MENUS 2020**

**TIER 1**

2 Course

\$26 per person

*includes coffee/tea, artisan bread  
and butter*

**MAIN**

Garden Inspired Quiche  
*changing presentation, seven leaf greens*

**or**

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

**or**

Steelhead Quinoa Coupe  
*greens, avocado, tomatoes, cucumber,  
pumpkin seeds, goat feta, yam chips, herb  
vinaigrette*

**DESSERT**

Housemade Ice Cream  
*shortbread*

**TIER 2**

3 Course

\$32 per person

*includes coffee/tea, artisan bread  
and butter*

**TO BEGIN**

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

**MAIN**

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

**or**

Seafood Crepe  
*assorted seafood, herb cream sauce,  
green salad*

**DESSERT**

Chocolate Espresso Mousse  
*Hazelnut praline*

**TIER 3**

3 Course

\$39 per person

*includes coffee/tea, artisan bread  
and butter*

**TO BEGIN**

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**

Roasted Pesto Chicken  
*natural jus, olive oil crushed potatoes, beet  
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.*