

STARTERS

£5.50

Chefs Soup of the Day

with Croutons and served with a Selection of Bread

Beetroot Carpaccio (V)

*Sliced cooked Beetroot with Gorgonzola Cheese
Served with Toasted Baguette*

Garlic Scallops

Accompanied by a pea puree

Lamb Kofta

*Served on a traditional Flat bread
and drizzled with mint yogurt*

Smoked Salmon

With Lemon Crème Fraiche

Pork Belly Bites

Served with a Spicy Soya Sauce

Chicken & Chorizo Skewers

Served with a Spicy Blue Cheese dip

Greek Mezze Platter

A selection of traditional Greek nibbles

MAINS

£15.50

Braised Shin of Beef

*Slow cooked beef in Red Wine Gravy served
on a bed of Horseradish Mashed Potatoes & Glazed Carrots*

Supreme Chicken Breast

*Chicken breast in a creamy sauce
and served with Gnocchi and Broad Beans*

Lamb Tagine

*A traditional Moroccan dish with Almonds and Dried Apricot.
Served with couscous*

Asparagus & Pea Girasol (V)

*Egg Pasta in sunflower shaped parcels with Asparagus & Pea filling
with Butternut squash and Sage Butter*

Grilled Duck Breast

*Served with Dauphinoise Potatoes
and tender Steam Broccoli*

Quorn Mince & Three Bean Chilli (V)

Served on a bed of rice with tortilla chips

Teriyaki Salmon Fillet

Baked Salmon Fillet served with stir Fry Noodles

King Prawn Pappardelle Pasta

*with spinach and cherry tomato served with Garlic Bread
and shaved Grana Padano Cheese*

DESSERTS

£5.00

Belgian Waffles

Warm waffles with Vanilla Ice Cream and Chocolate Sauce

Cookie Dough Salted Caramel Crunch Pie

With Pistachio Ice Cream

Banoffee Cheesecake

served with Fresh Cream

Dutch Morello Cherry Flan

Served with Crème Fraiche

