

**Note:- You need to fill the code(id number) of the meal given in front of the meal name.**

### Starter

**x Special Dietary x => 65**

See note at foot of menu.

**Butternut Squash Soup => 162**

Butternut Squash Soup served with crusty bread (v) (gf/Vegan available)

**BLT Chicken Salad => 163**

Bacon, Lettuce and Tomato salad with Chicken (gf available)

**Stuffed Mushroom => 164**

Cheesy garlic and Chilli Stuffed Mushroom freshly made and finished with sweet chilli dressing (v)

**Smoked Salmon Salad => 167**

Smoked Salmon served with a citrus fruity salad and crusty bread on a bed of rocket

### Main Course

**x Special Dietary x => 66**

For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

**Pan Fried Seabass => 86**

Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

**Chicken Fillet => 98**

Chicken stuffed with spinach and cream cheese, served with a rich winter sauce, roast potatoes and selection of vegetables.

**Honey and Wholegrain Mustard Roasted Gammon => 165**

Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

**Chickpea , Sweet Potato and Spinach Curry => 166**

Slowed cooked Chickpea, Sweet Potato and Spinach Curry with plenty of authentic spices served with steamed rice and Naan bread (v) (gf/Vegan option available)

### Dessert

**Cheese and Biscuits => 40**

served with grapes and chutney

**Special Dietary => 67**

Fruit platter, with strawberries, kiwi,grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

**Chocolate Dessert => 156**

Rich layers of chocolate, finished with a delicate shard of decorative chocolate

**Apple & Almond Tart => 168**

Apple & Almond Tart

**Lemon Brulee Cheesecake => 169**

Lemon Brulee Cheesecake