

**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.

**Prawn cocktail => 69**

A classic with sweet lettuce and our own marie rose sauce and fresh brown bread

**Coriander & Tomato Soup => 95**

Homemade Coriander and tomato Soup served with crusty bread & Fresh cream

**Lamb Kebabs => 135**

Homemade lamb Kebabs served with whole-wheat wrap on a bed of fresh lettuce with Mint yogurt dressing

**Mozzarella & Tomato Salad => 137**

Mozzarella, Tomato and Basil Salad served with balsamic glaze

### Main Course

**Chicken Breast => 63**

stuffed with black and green olives and ricotta cheese, with green beans and Braised cabbage and new potatoes

**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.

**Salmon Fillet => 109**

Oven roasted Salmon fillet marinated in lemon & olive oil, served on a bed of stir fried noodles

**Pork Belly => 134**

Roasted Pork Belly resting on mashed potato served with homemade gravy and seasonal vegetables.

**Pesto pasta => 136**

Freshly prepared Pesto pasta, served with Mediterranean Vegetables garnished with baby leaf spinach and Rocket.

### Dessert

**Cheese & Biscuits with port => 22**

Cheese & Biscuits board with a glass of port , served with grapes and chutney

**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.

**Lemon tarte' => 74**

Fresh citrus tart with cream

**Chocolate & Praline Truffle => 81**

A fresh cream Chocolate and praline mousse, surround by mixed nuts sponge.

**Banoffee pie => 155**

Banoffee pie