

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