

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

Starter

Ardennes pate => 30

warm wholemeal toast, chutney & cornichons

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

Beef Tomato => 91

with mozzarella and drizzled with basil and olive oil, simple but really fresh

Coriander & Tomato Soup => 95

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

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.

Salmon Fillet => 109

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

Chicken Fillet => 112

Chicken Fillet filled with sun dried tomatoes , cream cheese & basil served with seasonal vegetables

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 Trio Dessert => 146

Rich layers of white, milk and dark chocolate, finished with a delicate shard of decorative white chocolate

Apple Tart => 158

Apple Tart