

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.

Coriander & Tomato Soup => 95

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

Smoked Mackerel salad => 128

The salad full of flavours with warm new potato & crème fraîche , garnish with watercress and a hint of horseradish dressing

Wild Mushroom Mozzarella Risotto Cake => 147

Freshly prepared Wild Mushroom Mozzarella Risotto Cake served with caramelised onion chutney and mixed leave salad

Spicy Meat Samosa => 148

Hot and Spicy Meat Samosa served with mint yogurt and mixed leaves salad

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.

Vegetable Tart => 120

Perfect Pastry packed with delicious summer vegetables served with seasonal vegetables and thick gravy

Pan-fried salmon => 132

marinated in Cajun spice served with sauteed potato salad and seasonal vegetable (GF on request).

Vegetable Kadahi with Rice => 145

Slow cooked Vegetable curry in Coconut sauce with plenty of authentic spices served with steamed rice and Naan bread (v) (gf/Vegan option available)

Beef Stroganoff with Button Mushroom => 149

Beef Stroganoff cooked with button mushroom, hint of Dijon mustard served with Sautéed potato

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.

Lemon tarte' => 74

Fresh citrus tart with cream

Profiteroles => 116

Profiteroles served with cream and chocolate sauce

Chocolate Dessert => 156

Creamy chocolate mousse filled in butter tartelette with layers of & rich cholate served with fresh cream and strawberry