

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 Salmon => 96

Smoked Salmon with with Black Pepper, rocket, brown bread olive oil & lemon

Spicy Meat Samosa => 148

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

Greek Courgette and Feta Frittata => 170

Greek Courgette and Feta Frittata served with salad and onion chutney(veg)

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.

Homemade Spinach and Goat cheese tart => 131

Vegetarian tart made of crispy pastry filled with Spinach and Goat cheese served with home made sauce

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

Pan-Fried seabass => 157

Pan-fried seabass served with lemon butter on the bed of sautéed potato salad and seasonal vegetables

Chicken Fillet Stuffed with Spinach & Ricotta => 171

Chicken Fillet Stuffed with Spinach & Ricotta, served with potatoes, chef choice of seasonal vegetables and homemade sauce

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

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