

**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

**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

**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

**Salmon Fillet => 55**

Oven-roasted salmon fillet marinated in lemon & olive oil served on a bed of vegetable and roasted 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.

**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

**Raspberry, tart => 39**

Raspberry tart

**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.

**Sticky Toffee Pudding => 103**

Sticky Toffee Pudding

**Chocolate Dessert => 156**

Creamy chocolate mousse filled in butter tartelette with layers of frangipane & rich salted caramel served with Vanilla ice cream