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,melon and cucumber and our own marie rose sauce.

Beef Tomato => 91
with mozzarella and drizzled with basil and olive oil, simple but really fresh and toasted ciabatta

Lamb Kebabs => 135
Lamb Kebabs served with whole-wheat wrap on a bed of fresh lettuce with Mint yogurt dressing

Butternut Squash Soup => 162
Butternut Squash Soup served with crusty bread (v) (gf/Vegan available)

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 => 122
Chicken Fillet filled with sun-dried Tomatoes, Cream cheese & basil served with chef's choice of potato seasonal Vegetables.

Pork Belly => 134
Roasted Pork Belly resting on mashed potato served with homemade gravy and seasonal vegetables.

Chickpea , Sweet Potato and Spinach Curry => 166
Slowed cooked Chickpea, Sweet Potato and Spinach Curry with plenty of authentic spices served with steamed rice and samosas (v) (gf/Vegan option available)

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

Sticky Toffee Pudding => 103
Sticky Toffee Pudding

Chocolate Dessert => 156
Creamy chocolate mousse filled in butter tartelette with layers of & rich cholate served with fresh cream and

strawberry