

**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**

Slow 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 chocolate served with fresh cream and

strawberry