

RESTAURANT MENU

Glass of Bubbles on arrival

STARTERS

Soup Of The Day

Soup of the evening served with a freshly baked roll.

1, 2 (WHEAT), 8

Cajun Chicken Salad

Marinated Chicken pieces with avocado, cucumber and cherry tomatoes bound in our house dressing.

10

Seafood Tian

A mixture of crab, shrimp & smoked salmon bound with vanilla crème fresh.

4,6,9

Buffalo Mozzarella Tartlet

Buffalo Mozzarella tartlet, sun dried tomatoes, accompanied with a rocket salad.

2 (WHEAT),5,7,10

MAIN COURSE

Traditional Roast Turkey & Ham

Sliced Roast Turkey & ham with an onion and sage breadcrumb stuffing, finished with red wine jus.

2 (WHEAT), 8, 14

Slow cooked Feather Blade of Beef

On a bed of champ with a Tarragon and red wine jus.

1,7,9,14

Salmon En Croute

Darn of Atlantic salmon with spinach and cream cheese wrapped in a filo parcel & tomato basil sauce.

2 (WHEAT), 4,5,8

Half Roast Duck

Half roast duck with a raspberry jus resting on a fondant potato.

8

Tortellini

Tortellini filled with spinach ricotta cheese served with a tomato sauce

2 (WHEAT), 8 14

All mains served with fresh market vegetable and potato

DESSERT

Home-made Assiette of Festive Desserts

Chocolate Gateau / Caramel & Ginger Slice / Oreo Cheesecake

2 (WHEAT), 4, 7, 13, 14

Followed by Freshly Brewed Tea or Coffee

ALLERGEN INDEX: 1. Celery 2. Cereals containing gluten 3. Crustaceans
4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Mustard 10. Nuts
11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur dioxide

Events and Hospitality Services