

# 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**