

Summer Dining Menu

Choice of 3 courses – prices may vary

Starters:

Choice of cold soups: Tomato, Leek and Potato, Mint and Pea or Roasted Red Pepper

Mini BBO Pulled Pork Sliders, with refreshing Mango and Lime Salsa

Crispy Puff Pastry Parcels, filled with Spinach, Mushrooms and Ricotta Cheese

Main Courses:

Chicken Supreme, stuffed with Bacon and Garlic Stuffing, served with Hasselback Potatoes, grilled Asparagus and Rosemary emulsion

10 oz Rib-eye steak, served with Skinny Fries, crispy onions and dark Ale sauce

Black bean and Quinoa Patty, served in homemade bun with sundried tomato salsa

Pan Fried Fillet of Cod, served with Spinach Puree, Potato Rosti and Lemon Mayonnaise

Desserts:

Selection of homemade ice creams, served in Tuile Basket, with Cream and Berry Coulis

Refreshing Summer Fruit Trifle

Pineapple and Coconut Cheesecake, served with charred Pineapple tartare and Mint gel