

DINNER MENU

STARTERS

Chef Homemade French Onion Soup served with Parmesan Croutons

Chicken Liver Parfait set on a bed of Crisp Lettuce Leaf with Onion Chutney

Goats Cheese and Figs Salad drizzled with Balsamic Glaze

MAIN COURSE

Braised Rump Steak cooked in Red Wine Jus with Garden Vegetables and Mustard Mash

Oven roasted salmon fillet on a bed of cous cous drizzled with lemon & herb oil

Homemade Filo Basket filled with Chunky Mediterranean Vegetables glazed with Mozzarella Cheese

DESSERTS

Classic Eton Mess

Chef Homemade Vanilla Crème Brulee with Shortbread Biscuits

Apple and Berry Crumble with Custard

Coffee
