

STARTERS

Caribbean Crab and Papaya Salad
Flavoured with lemon juice, chilli, ginger and coriander

- * **Warm Roquefort Tartlette**
Served with pears and a balsamic vinaigrette

SOUPS

- * **Clear Mushroom Broth**
Clear vegetable broth, flavoured with Madeira and garnished with sautéed button mushrooms

- * **Cream of Spinach Soup**
Garnished with a hard boiled egg

SALAD

- * **Mixed Salad**
Today's mixed salad, served with a choice of French vinaigrette or Caribbean curry dressing

EGG SPECIALITY

- * **Indian Style Omelette**
A spicy omelette containing onions, fresh chillies and coriander, served with a refreshing cucumber salad

SANDWICH

Cold Roasted Pork Loin
Pork loin stuffed with apples and prunes served in a sesame seed bun with red cabbage, mixed pickles and onion rings, accompanied with potato crisps and a creamy mustard dressing

MAIN COURSES

Fish Soufflé a là Lofoten
A light soufflé mixed with macaroni and served with boiled potatoes, marinated carrot salad and a rich butter sauce

Shepherd's Pie
Seasoned minced lamb, topped with mashed potatoes and served with a selection of seasonal vegetables

- * **Deep Fried Mozzarella**
Crispy crumb mozzarella sticks, served with garlic roasted potatoes, seasonal salad and a fiery tomato salsa for dipping

CHEESE

Selection of Cheese and Biscuits
Served with grapes and radishes
Please ask your waiter for vegetarian cheese

DESSERTS

Fresh Melon Salad
Served with pistachio ice cream and topped with whipped cream

Apple Crumble
Served warm with vanilla custard

ICE CREAMS & SORBETS

Please ask your waiter for today's lunch selection of ice creams and sorbets
Diabetic and Soya ice cream is available

- * *Suitable for vegetarians*

Some dishes may contain nut or traces of nuts, please contact the Maître d'Hôtel for further details