

CHEF'S RECOMMENDATIONS

Marinated Olives and Feta Cheese

Olives and feta cheese marinated in extra virgin olive oil flavoured with fresh herbs,
served with warm Italian ciabatta bread

Chickpea, Chilli and Coriander Soup

Topped with crème fraîche and coriander

Pork "Parmigiano"

A classic Italian dish of pork tenderloin topped with a sauté of aubergine, tomato and onion,
gratinated with parmesan cheese, served with al dente tagliatelle
and a yellow pepper sauce flavoured with basil

Chocolate Truffle Cake

Chocolate sponge topped with a rich chocolate truffle ganache,
presented with a raspberry compôte and mango purée

LIGHTER BITES

Lamb Patties

Served warm with a tomato and oregano salsa

Seafood Consommé

A clear seafood soup, garnished with brunoise vegetables

Melon and Ginger Salad

Slices of melon marinated with fresh ginger, orange and lemon juice

Warm Chicken Salad "Balsamic"

Grilled skinless breast of corn fed chicken served on seasonal salad leaves, drizzled
with balsamic vinegar and served with crispy dry fried rösti potatoes

Please ask your waiter for today's low fat/calorie dessert

APPETISERS

- * **Marinated Olives and Feta Cheese**
Olives and feta cheese marinated in extra virgin olive oil flavoured with fresh herbs, served with warm Italian ciabatta bread

Lamb Patties

Served warm with tomato and oregano salsa

SOUPS

- * **Chilled Pina Colada Cream**
Flavoured with white rum

- * **Chickpea, Chilli and Coriander Soup**
Topped with crème fraiche and coriander

Seafood Consommé

A clear seafood soup, garnished with brunoise vegetables

SALADS

- * **Today's Mixed Salad**
Today's mixed salad served with a choice of garlic yoghurt dressing or mustard vinaigrette

- * **Melon and Ginger Salad**
Slices of melon marinated with fresh ginger, orange and lemon juices

COLD MAIN COURSE

Game Pâté

Chef's game pâté, presented on a Cumberland sauce, served with straw potatoes and Waldorf salad

- * *Denotes suitable for vegetarians*

Some dishes may contain nuts or traces of nut

Please contact the Maître d'Hôtel for further details

MAIN COURSES

Hot Smoked Salmon

Served on a bed of creamed dill potatoes, garnished with julienne vegetables and tomato concasse

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Open Faced Ravioli with Morels

Ravioli filled with morels and toasted cauliflower roses in a light basil sauce, drizzled with basil oil

Warm Chicken Salad "Balsamic"

Grilled breast of corn fed chicken served on seasonal salad leaves, drizzled with balsamic vinegar and served with a rich cream cheese and potato mash

Pork "Parmigiano"

A classic Italian dish of pork tenderloin topped with a sauté of aubergine, tomato and onion, gratinated with parmesan cheese, served with al dente tagliatelle and a yellow pepper sauce flavoured with basil

VEGETARIAN MAIN COURSES

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Cheese and Herb Fritters

Served with Waldorf salad and a tomato and balsamic chutney

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Quorn Hot Pot

A rich vegetarian stew of quorn, mushrooms and vegetables, served with roast potatoes

*If you require well cooked vegetables or smaller portions
please ask your waiter*

CHEESE

Selection of Cheese and Biscuits

Served with grapes and radishes

Please ask your waiter for vegetarian cheese

DESSERTS

Sponge Pudding

Topped with strawberry jam and served with vanilla ice cream and a custard sauce

Chocolate Truffle Cake

Chocolate sponge topped with a rich chocolate truffle ganache and presented with a raspberry compôte

Pineapple "San Juan"

Fresh pineapple marinated in rum, served with coconut ice cream and whipped cream

Also available for diabetics

Ice Creams and Sorbets

Please ask your waiter for today's selection of ice creams and sorbets

Diabetic and Soya Ice Cream is also available

Some dishes may contain nut or traces of nuts

Please contact the Maître d'Hôtel for further details