



DINNER MENU

STARTERS

Chardonnay Poached Salmon Mousse
with Black Pepper, Flat Breads and light Tzaki Dips

Moroccan Style Carrot, Chick Pea & Coriander Soup

Trio of Marinated Melon Balls
in Cointreau Orange Syrup

Smoked Bacon & Chicken Terrine
accompanied by Tomato Chutney

MAIN COURSE

Sautéed Asparagus Spears wrapped in Chicken & Chorizo
and baked in a Garlic Cream Sauce

Tuscan Three Bean Chilli
accompanied by a timbale Coconut Rice

Char-grilled Grouper Fillets on a bed of Roasted Vegetables
with a zingy Citrus Glaze

*All mains served with a selection of local vegetables
as well as New & Roast Potatoes*

DESSERTS

Fresh Cream Banoffee Pie

Chocolate Orange Pudding & Vanilla Ice Cream

Apricot and Toasted Almond Bread & Butter Pudding and Cream

Lemon Meringue Roulade

£20

Per person