

RESTAURANT MENU

May 2008

Starters

Homemade soup of the day

Seafood risotto

Ardennes pate with Melba toast

Feta cheese salad

Battered tiger prawns, chilli salsa

Mains

Chargrilled sirloin steak with roast tomatoes and watercress

Cod fillet with pousse and spring vegetables

Roast chicken breast with smoked bacon and spinach

Seared sea bass fillet with spring onion mash and asparagus

Vegetarian dish of the day

Fillet of salmon with fennel confit, creamed leeks and cardamom butter

Desserts

Chocolate charlotte

Crème caramel

Lemon tart

Fresh fruit salad

Cheese platter

3 courses £19.50, 2 courses £16.50, 1 course £13.50

Please note a 10% discretionary service charge will be added to your bill