

STARTERS

- Soup of the day** - Served with Warm Bread
- Moules Marinere** - Steamed Mussels with Shallots, Garlic, White Wine, and Fresh Parsley
- Choux de Crab** - With Ginger, Chillies, and Citrus Hollandaise
- Croustillant of Smoked chicken** - Baked with Mushrooms & herbs, Served with Sour Cream
- Pressed Red Peppers and Feta Terrine** - Walnut Salad & Toast
- Smoked Salmon, Crème Fraiche & Avruga Caviar** - Served with Toasted Muffin & Salad Leaves
- Classic Prawn Cocktail** - Avocado & Marie-Rose Sauce
- Smoked Mackerel Pate** - Potato Salad & Poached Free Range Egg

LIGHT DISHES

- Grilled Beef Burger** - 100% Aberdeen Angus Beef, Topped with Cheese, Goose Fat Chips
- Lamb Meat Balls** - Tomato sauce & Cauliflower Mornay
- Mascarpone, Feta & Spinach Strudel** - Served with Organic Drinking Yogurt
- Spaghetti Arrabiata** - Chili, Garlic & Ripe Tomato Sauce, Parmesan cheese

MAIN COURSES

- Roasted Poussin Dijonaise** - Served with Creamy Mustard Sauce & French Beans
- Braised Shoulder of Lamb** - Slow cooked with Garlic & Rosemary, Coco Bean Cassoulet
- Pan Roast Barbary Duck Breast** - Sautéed Pak choy, Honey & Ginger Sauce
- Steamed Paupiette of Salmon** - Avocado & Tomato relish
- Pork Stuffed with Cheddar & Cream Cheese-rolled in breadcrumbs, Mushroom Veloute
- Vegetarian Greek Moussaka** - Tomato fondue & Salad
- Chicken Breast Stuffed With Minted lamb** - Garlic Beans & Port Wine jus
- Fillets of Sea Bass Baked in Foil** - New Potatoes, Fennel & Olive Oil

SIDE DISHES

- Hand Cut Chips** - Fried in Goose Fat
- Macedonian Salad
- Selection of Vegetables

"Every Sunday We Do Roast Meat with Roast Potatoes & Vegetables"



DESSERTS

Apple Cake - with Vanilla Ice-Cream

Profiteroles - with Banana Cream and Hot Chocolate Sauce

Chocolate Log - with poached Pear and Vanilla Ice-Cream

White Chocolate and Pistachio Parfait

Cheese Platter

Filter Coffee, Tea, Tisane Infusions

Double Espresso, Cappuccino, Café Latte

Liqueurs

Cognac, Armagnac, Brandy

Liqueur Coffees

DESSERT WINES

Tokaji, Cuvée 2000, Hungary. Magnificent sweet desert wine that has graced the tables of elite across Europe for hundreds of years. Medium amber in colour with an intense and complex nose of marmalade and spices. Sweet and rich on the palate with a fine cleansing acidity. Great length and a superb, lingering finish.

Fine Ruby Port, Portugal. Full, rich and spicy port-wine with concentrated aromas of ripe red fruits.

Rosès LBV 2000 Port, Portugal. An exceptional port from the outstanding 2000 vintage. It shows typically floral and elegant notes while offering intense flavours of cherry, raspberry, spice, as well as, heady sweetness, strong tannins and persistent finish.

