

COPYRIGHT MENU

STARTERS

- *Chef's Anti pasto served with Prosciutto di Parma, Mozzarella di Buffalo, ripe figs and artichoke hearts with a basil, mustard and yogurt sauce.*
- *Provençal-style mussels served with white wine, tomato, rosemary, black olives, rocket, lemon, garlic, cream and parsley.*
- *Pasta Nicoise Salad served with French green beans, fresh tuna steak, baby plum tomato, anchovy fillets, black olives, fresh basil pesto and Italian dressing (V)*

MAIN

- *Pan roasted beef fillet marinated in rosemary and garlic with sautéed gretta potatoes served with fresh sautéed spinach and red wine sauce*
- *Lobster served with garlic butter, choleudays sauce and sautéed vegetables: baby sweet corn, leek, baby carrots and thin asparagus spears.*
- *Duck with kiwi fruit and raspberries served with raspberry vinegar, brandy, clear honey, and potatoes with red onion*
- *Lamb chops served with creamy mash potatoes and vegetables with a red wine or green peppercorn sauce*
- *Sizzling seafood platter of octopus, squid and king prawns marinated in chilli, garlic, coriander and lime, seared in pan with a little sesame oil, and served on a hot platter with stir-fry vegetables (V)*

DESERTS

- *Tiramisu served with Chocolate and crème amaretto sauce*
- *Papery-thin fruit pies with home made custard*
- *Banoffi pie – chef's special*

A 12.5 % service charge will be added to your bill. Thank you