



# General Menu

## Breakfast

**Home made** croissant

**Home made** Pain au chocolat

**Home made** Pain aux raisins

**Home made** Danish

**Home made** Scones

**Home made** Muffin

English breakfast

Omelette

Ham & cheese Croissant

Croque Monsieur

Tortilla

Quiche

## Salads

(£1.95/serving)

New Season salad

*(Chick peas, parmesan cheese, spring onions, artichoke hearts, sun dried tomatoes, cherry tomatoes and parmesan cheese)*

Avocado Salads

Lentils Salads

Feta cheese & olive salad

Artichoke hearts

Mozzarella di buffola & cherry tomato salad

Aubergine, parsley and feta cheese salad

Olives

Potato Salad

Cauliflower Salad



Cucumber salad

Rochefort & Celery Salad

Mix Sprouts Salad

## Vegetables

(£1.95/serving)

Char-grilled broccoli

Courgette

Green Beans

Char-grilled red peppers w/ feta cheese

Mix vegetables (roasted vegetables w/mix herbs)

Roasted potatoes

## Main Courses

(£6.50)

### **Chicken:**

Chicken Biriani

Chicken Basquaise

Chicken Curry

Free range roasted chicken

Char-grilled poussin (£8.50)

### **Lamb:**

Roasted lamb with rosemary

Lamb Korma

Honey Lamb

### **Beef:**

Organic beef fillet (£8.50)

Beef Korma

Beef Salad

Beef Cake

**Seafood:** (£7.50 w/ 1 salad)



Organic Salmon with Salsa Dressing

Char-grilled Salmon with lemon

Calamari

## Desert

Truffle Chocolate Fondant

Gluten Free Mud Cake

Carrot Cake w/Organic Cheese Cream

Raspberry Cheese cake

Seasonal Fruit Tart

Chocolate Cup cake

Custard & Caramel tartlet

Chocolate Brownie