

Menu del Dia (Example menu)

2 Courses 12.50, 3 Courses 14.50

Starters

Curried Butternut Squash Soup served with Garlic Baguette

Smoked Mackerel Salad topped with Poached Egg and Grana Padano Cheese

Hand Rolled Ravioli stuffed with Serrano Ham and Mozzarella, With Garlic Cream Sauce

Southern Fried Chicken Tenders served with **Jack Daniels BBQ Sauce**

Sweet Potato and Spinach Falafel on Mixed Leaf Salad with Garlic & Mint Yogurt V

Mains

Rolled Lemon Sole stuffed with Spinach, Ricotta and Pine Nuts, served with Fondant Potato, Mediterranean Vegetables, and Lemon Butter Sauce

Hand Rolled Beef Burger topped with Cheddar & Bacon, served with Hand Cut Chips and Coleslaw

Honey Glazed Pork Belly served with Roast Heritage Carrots, Glazed Parsnips, Caramelised Onion Mash and Apple Cider Gravy

Paella Valenciana – Traditional Paella using Vegetable and Saffron Stock, with Organic Roast Mediterranean Vegetables and Lemon Wedges V

Desserts

Vanilla Ice Cream and Chocolate Brownie Sundae

German Apple Cake served with Vanilla Ice Cream and Warm Custard

Deep Fried Sugar Coated Churros served with Belgian Chocolate Sauce