



SOUPS

Served with a warm roll

Cream of Leek & Potato Soup with Crispy Leeks & Onion Medley
Sweet Potato & Thyme Soup
Caribbean Spiced Vegetable Soup
Tomato & Basil Soup with Croutons

STARTERS

Smoked Salmon Gravdax on a bed of Rocket Salad
Posh Prawn cocktail Salad
Saltfish Fritters with Cucumber Salad & Hand Cut Slaw
Caramelised Red Onion & Goats Cheese Tart
Seasonal Nicoise Salad (Black Olives, Fine Green Beans, Salad Potatoes & Olive Oil)
Tomato & Pesto Bruschetta
Fanned Melon with Caramelised Oranges
Sunshine Chicken Kebabs with a Tropical Salsa Dip
Warm Salmon & Watercress Tart
Deep Fried Scampi with Tartare Sauce

MAINS

Slow Roast Rump Of Lamb With Dauphinoise Potato Green Beans & Roasted Carrots Served with a Red Wine Gravy (£2.00 Supplement)
Caribbean Slow Roasted Leg of Lamb Served with a Herb Mash & Baby Carrots & Mange Tout
Pan Fried Seabass Fillets on a bed of Callaloo served with Scallion Mash & Seasonal Vegetables
Pan Seared Salmon with Roasted New Potatoes & Vegetable Ratatouille
Chicken Supreme with a Tarragon & White Wine Sauce with Crushed New Potatoes & Seasonal Vegetables
Fricassee Chicken Breast with Sautéed Cherry Tomatoes & Pan Roasted Potatoes served with Green Beans & Carrot Batons
Braised Beef with Stout served with Potato Dauphinoise & Seasonal Vegetables
Braised Beef Bourguignon with Celeriac Mash & Red Wine Jus with Roasted Chantenay Carrots & Sautéed Red Cabbage
Caribbean Vegetable Curry Stuffed Aubergine **(Vegan)**
Portobello Mushroom Stuffed with Goats' Cheese & Pesto Herb Crust, served with a Rocket Salad & Parmentier Potatoes **(Vegetarian)**

DESSERTS

Lemon Posset with Blueberries
New York Cheesecake with Strawberry Compote
Classic Apple Crumble with Vanilla Custard
Warm Lemon Drizzle Cake with Cream
Spiced Pannacotta with Fruit Coulis
Rum Soaked Apple & Raisin Pie with Clotted Cream
Eton Mess with Fresh Fruit
Mini Key Lime Cheesecake with Fresh Fruit