

Dinner

Our Culinary & Restaurant team are delighted to serve you this evening & recommend the below wines that will awaken your taste buds while you enjoy your dinner

White Wine Pinot Grigio IGT <small>ITALY</small> Soft and fruity, very drinkable, dry and fresh £20.00	Red Wine La Musa Montepulciano d'abruzzo <small>ITALY</small> Spiced red cherry and sweet tobacco and herbal notes, medium weight £20.00	Rosé Wine Estaciones Rosé <small>TIERRA DE CASTILLA SPAIN</small> Medium to full, bright cherry and redcurrant Tempranillo character £19.00
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Appetiser

- Smoked Salmon Rose** (F, MK, SP)
with Capers, Red Onion and Dill Cream
- Stilton Cream Cheese Mousse** (V) (MK, CY, SP)
with Celery Stick and Spanish Olives
Vegan Option Available
- Chicken and Wild Mushroom Vol-Au-Vent** (G, MK, CY, SP)

Soup

- Beef Consommé** (G, CY)
with Saffron Royal
- Caldo Verde** (G, MK, CY, SP)
Cream of Kale and Spinach
Vegan Option Available

Salad

- Beverly Hills Cobb Salad** (MK, E)
with Chicken, Bacon, Avocado, Greens and Blue Cheese Dressing
Vegan Option Available
- Crunchy Lettuce, Pumpkin Seeds, Gherkins, Tomatoes, Radish and Carrots** (V) (SP)
with Lime Cilantro Dressing
Vegan Option Available

Main Course

- Lemon Sole Meunière** (G, MK, F)
with Parsley Potatoes, Green Beans and Carrots
- Oven-Roasted Turkey Breast** (MK, G, CY, SP)
with Sage and Onion Stuffing, Brussel Sprouts, Gravy, Roast Potatoes and Carrots
- Braised Lamb Leg Steak with Rosemary Butter Sauce** (MD, MK, CY)
with Chargrilled Broccoli, Gratin Potatoes and White Asparagus
- Cauliflower Mac 'n' Cheese** (V) (G, E, MK)
Vegan Option Available
- Spaghetti** (C, SP)
with North Sea Shrimps and Tomato Sauce

Dessert

- Black Forest Cake** (G, E, MK, SP)
- Classic Crème Brûlée** (E, MK)
- Copa Sundae** (MK, SP, N)
Citron and Strawberry Ice Cream with Fresh Fruits and Chocolate Sauce
- Seasonal Fruits**
- Selection of Cheeses with Crackers** (G, MK, SP)

Beverages

Tea and Coffee

House Speciality Indulge

- Surf "N" Turf** (G, MK, SP, CY, O)
Filet Mignon & Lobster Tail

£21.00

Please note that some dishes may contain Allergens. See the definitions below for the symbols in the menu:
Celery (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L) - Milk (MK) - Mollusca/
Shellfish (M) Mustard (MD) - Nuts (N) - Peanuts (P) - Sesame (SS) - Soya (S) - Sulphites (SP)
(V) Suitable for Vegetarians. (VE) Vegan Option Available. (GF) Gluten Free. (SF) Sugar Free