

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

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

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

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

Always Available

- Tomato Cream Soup (G, MK, CY)
- Grilled Striploin Steak (MK)
with Maître D'Hôtel Butter
- Seared Salmon Fillet (F, MK)
with Dill Mousseline
- Grilled Chicken Breast (CY, MK, SP)
with Peppercorn Sauce
- Steamed Vegetables, French Fries, Baked Potato and Rice
- Bread and Butter Pudding (G, E, MK, SP)
with Vanilla Custard

House Speciality Indulge

- Surf "N" Turf (G, MK, SP, CY, C)
Fillet Mignon & Lobster Tail
£21.00