



STARTER

Seasonal Soup
Halloumi Bruschetta
 With cherry tomatoes, olive oil & basil
Parma Ham with Figs & Melon
Classic Prawn & Crayfish Cocktail
 Baby gem lettuce, avocado, tomatoes & Marie Rose sauce
Burrata
 On a bed of rocket, vine cherry tomatoes, a hint of mint & olive oil dressing
Sliced Salt Beef
 Salt beef on a bed of rocket, vine tomatoes with olive oil & balsamic dressing
Calamari With tartare sauce dip
Mussels With Cream Sauce
Salmon Tartare With Avocado
Crevettes Pan fried with sweet chilli



TARTINES

Brown Bread Tartines with a side of salad & potato wedges

Roasted Vegetables
 Mozzarella di bufalo, sundried tomato and extra virgin olive oil
Parma ham
 With Mozzarella and rocket
Crab Meat
 With avocado and fresh herbs
Caramelized Onions
 With goat cheese
Smoked Salmon
 With cream cheese and dill

CHOCOLATE FONDUE

Served with strawberry – banana
 vanilla sponge cake – almond biscotti
 marshmallows – profiteroles



CHEESE FONDUE

Served with crusty bread – Crostini
 baby potatoes – celery sausage and Parma ham



AFTERNOON TEA

Afternoon tea for one
 Champagne Afternoon tea for one

FRESH HANDMADE TORTELLONI

Spinach & Ricotta
 With butter & parmesan shaving
Beetroot & Goat's Cheese
 Pesto with basil, pinenuts and olive oil
Chorizo
 With spicy tomato sauce and basil
Black Truffles & Ricotta
 With sage, butter and parmesan shavings

SALAD

Grilled Chicken Salad
 Grilled chicken with fregola, avocado, baby spinach, olives, vine tomatoes & a coriander and lime dressing
Tuna Steak Salad Nicoise
 Grilled Tuna fillet, fresh green beans, Mixed leaves salad, boiled egg, baby potatoes, olives, Cherry tomatoes & olive oil dressing
Sliced Salt Beef
 Rocket, figs, baby mozzarella, beetroot & balsamic dressing
Feta Cheese
 Feta, quinoa, butternut squash, beetroot, mixed leaves, capers & a vinaigrette dressing
Burrata
 Burrata, avocado, vine cherry tomatoes & figs on a bed of rocket with olive oil dressing
Duck Salad
 Duck breast with caramelized grapefruit & mixed leaf salad
Crab Salad With Avocado
 With crab meat fresh herbs, avocado puree
Classic Grilled Chicken Caesar Salad
 Cos lettuce, parmesan shavings, croutons and caesar dressing



PASTA

All pasta served with crostini bread

Penne Pomodoro
 Vine tomatoes, tomato sauce, extra virgin olive oil, creamy mozzarella and basil
Tagliatelle Chestnut & Wild Mushroom
 With a touch of cream & chestnut shaving
Pappardelle Butternut Squash
 With garlic, capers, parsley, olive oil & creamy mozzarella
Pappardelle Bolognese
 Top-grade minced beef slow cooked, topped with parmesan & basil
Tagliatelle Chestnut Truffles
 With truffles, oil, fennel, capers, extra virgin olive oil & creamy mozzarella
Tagliatelle Chestnut Carbonara
 With strips of pancetta & a cream sauce
Penne Four Cheeses
Penne
 With chicken & creamy mushroom sauce
Squid Ink Tagliatelle with King Prawn
 With garlic fish sauce
Squid Ink Tagliatelle Lobster
 With Lobster & fish sauce
Penne De Grand
 With chicken and mushroom, Rose sauce and Parsley
Tagliatelle King Prawns
 Chilli, garlic and shellfish bisque



MAIN COURSE

Chicken Kiev
 Served with mashed potatoes & boiled broccoli
Bangers and Mash
 Sausages and mashed potato with caramelised apple, red onion & gravy sauce
Chicken lemon & pepper
 With sautéed potatoes and vegetables
Grilled Salmon Steak
 Grilled salmon steak with mussels, turmeric sauce and sautéed potatoes
Grilled Tuna
 Served on a bed of Pappardelle chestnut, fennel, capers, a touch of truffle oil, cherry tomatoes & olive oil dressing
Lamb Shank
 Mash potato, roasted vegetables and luxury gravy sauce
Grilled Sea bass
 With green beans and carrots topped with basil dressing
Mussels
 French fries and a choice of sauce - Cream Sauce - Tomato Sauce
Confit Duck
 With sweet mash potatoes and caramelised apple
Fish Stew
 Seabass, salmon, mussels, squid and prawns stewed in fish bisque
Classic Beef Burger Bites
 Three mini burgers, 100% Angus Beef on a demi brioche bun, lettuce, tomatoes, red onions, mayo & tomato salsa with french fries



FULL BREAKFAST

Full English Breakfast
 Cumberland sausage with streaky bacon, hash brown, fried hen's eggs, roasted plum tomatoes, grilled flat mushroom & baked beans. Served with a choice of white or granary bread.

Garden Breakfast
 Grilled halloumi with avocado, poached or fried egg, flat mushrooms, hash browns & roasted plum tomatoes, on a bed of rocket salad, served with a side of baked beans



LIGHT & HEALTHY

Oak Smoked Salmon
 Smoked salmon, cream cheese, black pepper & lemon on granary bloomer
Crushed Avocado on Bloomer
 Avocado, lime, coriander, goat's cheese & cherry tomatoes
Melted Ham & Cheese
 Ham, cheese and watercress on bloomer bread
Creek Yoghurt
 With fresh berries, banana & honey syrup
Granola
 Greek yoghurt with fresh berries
Cup of Fresh Berries
Hot Buttermilk Pancakes
 With strawberries, berries, banana & golden syrup or salted pine butter sauce
Porridge
 Oats, banana & honey



EGGS

Eggs Benedict
 Pulled honey-roasted ham & two poached eggs, served on toasted English muffins with hollandaise sauce and watercress
Eggs Royale
 Smoked salmon & two poached eggs served on toasted English muffins, with hollandaise sauce
Avocado & Spinach Benedict
 Avocado, raw baby spinach & two poached eggs, served on toasted English muffins, with hollandaise sauce and sesame
Scrambled Eggs & Smoked Salmon
 Scrambled hen's eggs, oak smoked salmon
Two Hens Eggs
 Scrambled, poached or fried, with granary toast
Smoked Salmon & Caviar
 Two poached eggs on toasted English muffins, with hollandaise sauce
Folded Ham & Cheese Omelette
 Honey-baked ham with cheddar cheese, rocket & grilled tomato served with a slice of granary bread
Folded Cheese Omelette
 Cheddar cheese with rocket & grilled tomato, served with slice of granary bread