



MENU

COMMUNION



TO START

Smoked Haddock Fish Cakes

Pan Fried Potato & Smoked Haddock Cakes in Lemon Butter
with Roasted Red Pepper Pureé & Caper Aoli

Soup of the Day

(Please ask your server)

Tomato & Mozzarella Brushetta

Slow Roasted Tomatoes, Grilled Mozzarella & Pickled Basil on a Warmed Ciabatta Slice

Panko Crumbed Brie Wedges

Golden Fried Wedges of Brie with a Mango & Chilli Salsa

MAIN COURSE

Roast Sirlion of Beef

Yorkshire Pudding, Red Onion Jus & Champ Mashed Potatoes

Herb Crusted Fillet of Hake

Served on a Bed of Scallion Mash & Lemon Beurre Blanc

Pan Fried Supreme of Chicken

Wrapped in Parma Ham, Creamed Potatoes with a Mushroom & Rosemary Cream

Mediterranean Vegetable Risotto

Rosated Vegetables in a Rich Tomato Sauce,
Risotto Rice topped with Basil Crumb

DESSERTS

Baileys Irish Cream Cheesecake

Cheesecake with a Hint of Baileys on a Biscuit Crumb with Honeycomb Pieces

Baked Berry White Chocolate Tart

Rich White Chocolate Tart with Summer Berries served with Vanilla Bean Ice Cream

Cream Filled Meringue Nest

Cream Filled Meringue topped with Exotic Fruits

Warmed Apple Crumble

Served with a Traditional Crème Anglaise

Freshly Brewed Tea or Coffee