

TUESDAY 5TH JUNE

FINE DINING LUNCH

APPETISER

STIR-FRIED TIGER PRAWNS

GARLIC ASPARAGUS, BASIL MAYONNAISE

STARTER

PEA, WALNUT & BACON RISOTTO

PARMESAN & TRUFFLE POACHED EGG

MAIN

BUTTERED FILLET OF PORK

OR

BUTTERED FILLET OF BASA

SPRING VEGETABLES, BABY POTATO SAUTE, PARSLEY SAUCE

DESSERT

COGNAC ROASTED PEACHES

BRIOCHE, CHANTILLY CREAM

VEGETARIAN & ALTERNATIVE OPTIONS

*STIR-FRIED HALLOUMI

*PEA & WALNUT RISOTTO

*PISTACHIO & RED PEPPER TERRINE, SPRING VEGETABLES

4 COURSES **£17.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

12.30 PM TO 12.50 PM ARRIVAL FOR 1.00 PM START
PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.50

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE