



The Best Sellers

Starters

King prawns cooked in a lime, chilli & coriander butter

Asparagus & mozzarella wrapped in prosciutto

Mains

Classic beef bourguignon with creamy mash & seasonal veg

Pan seared cod loin and creamy white wine &
sunblush tomato risotto

Desserts

Classic creme brûlée

Silky milky chocolate pot

We are happy to adapt dishes for vegetarian/ vegan guests



The French Bistro

Starters

Chicken liver parfait served with french baguette and a caramelised onion chutney

French onion soup served with crusty bread and a cheese crouton (v)

Mains

Slow cooked succulent beef bourguignon served with garlic mashed potato and steamed greens

Bouillabaisse topped with seared salmon and served with dipping bread

Desserts

Classic creme brûlée with a breakable caramelised top

Upside down apple tart served with vanilla ice cream

We are happy to adapt the bourguignon for vegetarian/ vegan guests



The Great British

Starters

Prawn cocktail

Soup of the day served with a warm roll and butter

Mains

Stew and dumplings served with sourdough dipping bread

Pork chop served with buttery black pudding mash, garden peas
and peppercorn sauce

Desserts

Seasonal fruit crumble and custard

Black Forest gateaux served with pouring cream

*We are happy to adapt both the starters and main courses for
vegetarian/ vegan guests*



The Italian

Starters

Grilled avocado topped with a spinach and sun blush tomato risotto

Antipasti platter with feta, olives, sun blush tomato,
prosciutto and artisan breads

Mains

Creamy chicken fettuccine infused with
pesto and shredded spinach

Rich wine bolognese with sun-dried tomatoes and basil
served with spaghetti capellini

Desserts

Tiramisu served with fresh mint
and summer berries

Tangy lemon cheesecake
served with creme fraiche and a raspberry coulis

*We are happy to adapt both starters and the fettuccini main course for
vegetarian/ vegan guests*



The Malaysian

Starters

Chilli, honey and soy marinated chicken satay skewers with a spicy peanut sauce

Chicken and vegetable noodle soup

Mains

Rich Malay Red Penang Beef curry with chilli, herbs and coconut milk served with steamed rice

Thai green curry (chicken or vegetable) with steamed rice

Desserts

Sticky rice and mango pudding infused with coconut and lime

Banana and chocolate pancake with vanilla ice-cream

We are happy to adapt the starters and both curries for vegetarian/ vegan guests



The Vegetarian Pescatarian

Starters

Risotto stuffed avocado salad

Smoked mackerel pate served with toasted rye bread and salad

Mains

Spinach, roasted sweet potato, pea and
beetroot risotto

Seared salmon fillet served with sautéed potatoes, green beans and a
provençal sauce

Desserts

Mixed sorbet with seasonal fresh fruit

Lemon citrus tart served with crème fraîche
and fresh berries