



### STARTERS

### Avocado pâté V Ve

Peas, red vein sorrel, pickled apple salad, sourdough toast. 327kcal

#### Prawn cocktail vol au vent

Dill & watercress. 626kcal

### Red pepper & tomato soup

Pesto, crispy basil leaf, warm onion bread. 355kcal

# Mature Cheddar & chive soufflé v

White wine & cheese sauce, confit tomatoes.

579kcal

# Pulled tamarind lamb flat bread

Mango salsa, yoghurt, mint, coriander, red cabbage.
245kcal

### THE DELI

Step up to the deli buffet for a vibrant haven of delights. Explore an array of colourful salads, cold meats & fish, freshly baked breads & freshly prepared quiches, crafted with care.

### MAINS

### ROAST

#### Slow braised beef brisket

403kcal

Yorkshire pudding V 86kcal, horseradish sauce V 88kcal Served with a selection of vegetables and potatoes.



### CATCH OF THE DAY

Buttered potatoes, seasonal vegetables and white wine cream sauce.

\*Please ask your server for further details.\*



# ———— TASTES OF ASIA

#### Katsu crispy chicken

Boiled rice, curry sauce, crunchy slaw, fresh lime 889kcal

### Tamarind sweet & sour pork

Nasi Goreng rice, prawn crackers. 969kcal

Burmese style butternut lime leaf & lemongrass curry 🔻 🔽

Boiled rice. 496kcal

Thai green king prawn & vegetable curry

Nasi Goreng rice. 461kcal