



Taste and Flavours of India

Wednesday 18th March

Amuse Bouche

Poppadom with a selection dips and pickles

Served from the Buffet

**Tikka marinated chicken skewers served with chilli flat bread
Grilled Kashmiri glazed coley, with mango, coriander and lime salad
Classic chicken tikka masala
Chickpea, coconut and spinach curry**

All served with

**Fragrant cumin and lemon rice
Homemade coriander naan bread
Onion Bhaji
Vegetable samosa's**

Dessert

**Exotic fresh fruit platter with creamy saffron yoghurt
Pistachio kulfi ice cream**

Tea and coffee

£15.95

Allergen aware?

Before you order your food and drinks please speak to our staff if you would like information about specific allergens

Pre- dinner drinks are available at 6.45pm. Dinner is served at 7pm (Wednesday)



Journey through North Africa

Wednesday

Amuse Bouche

Spiced lamb parcels

Accompanied with a cumin yoghurt

Starter

Spiced Cauliflower Soup

topped with toasted flaked almonds

Second course

Moroccan spice salmon fishcake

Served with garlic mayonnaise and watercress

Main course

Marinated chicken leg stew

Served with herby citrus tabbouleh

Dessert

Orange and saffron rice pudding

Garnished with flaked almonds, pistachio

Tea and coffee and date truffles

£15.95

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Flavours of the Tropic's

Amuse Bouche

Caribbean beef patties

Served with a sweetcorn chutney

Starter

Curried butternut squash and coconut soup

Topped with a herb baked croutons

Second course

Sticky jerk glazed salmon

Garnished with a green mango and coriander slaw

Main course

Ginger and lime marinated chicken

Served with sweet potato mash, buttered spinach, tamarind sauce

Dessert

Pecan and banana loaf

Served with rum custard and caramelized bananas

Tea and coffee

Served with coconut kisses

£15.95

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Greek Sunshine

Amuse Bouche

Courgette fritters

Served with a pickled cucumber and dill relish

Starter

Spanakopita

Served with a mini classic Greek salad

Second course

Crispy whitebait

Served with a garlic aioli and fresh dressed rocket

Main course

Marinated grilled lamb gyros

Served with warm pitta bread, tomato and cucumber salad, mint yogurt

Dessert

Honey and pistachio nuts baklava strudel

Served with a citrus custard

Tea and coffee

£15.95

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Wednesday 4th March 2019

Amuse Bouche

Mini Croque Monsieur

Served with a homemade tomato chutney

Starter

Caramelized red onion tart

served with a rocket and parmesan salad

Second course

Pan Roasted coley

Garnished with a fennel and orange salad with a dill vinaigrette

Main course

Confit duck leg

Served with a creamy bacon and butterbean cassoulet, savoy cabbage and watercress

Dessert

Coconut pannacotta

Served with a pineapple salsa and a spiced tuile

Tea and coffee

£14.95

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