Table d' Hote

STARTERS

CHICKEN SATAY
[Grilled chicken skewers served with a side salad and rich peanut butter sauce]

BRIE WEDGE
[Served with a side salad and topped with sesame seeds]

SOUP OF THE DAY
[Chef's special creamy soup served with croutons]

MAINS

CHICKEN PICCATA
[Classic Italian pan-fried chicken served with tender broccoli and a caper butter sauce]

PAN-SEARED SEA BASS
[Delicately seared sea bass served with green vegetables and a chive & lemon butter sauce]

MACARONI ARRABBIATA
[Macaroni cooked in a rich, spice tomato sauce, olive, parsley finished with parmesan cheese]

£ 25.00 per person

DESSERT

BURNT CHEESECAKE
[Served with vanilla ice cream]

COCONUT PANNA COTTA
[A silky coconut panna cotta served with vanilla ice cream]

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE * = ADAPTABLE | DF = DAIRY FREE
OUR KITCHEN HANDLES NUTS, GLUTEN AND OTHER ALLERGENS. MENU MAY NOT LIST ALL INGREDIENTS; INFORM US OF ALLERGIES. ALLERGEN INFO AVAILABLE ON REQUEST. FISH DISHES MAY HAVE BONES.
MENU SUBJECT TO AVAILABILITY/CHANGE.