

STARTERS

Crispy tofu salad dressed in citrus ponzu & spiced peanut sauce,

Garlic butter scallops, Parsnip puree and cauliflower cous cous

Hoisin duck croquettes, Caramelized pears and micro salad

MAIN COURSE

Ratatouille inspired risotto, parsnip crisp

Soy glazed salmon, pomme puree with garlic pak choi salad.

Chicken ballotine, mushroom velouté with baby fondants

DESSERTS

Deluxe chocolate sponge, Strawberry compote, with chocolate snow

Exotic mango Bavaois, Pineapple carpaccio, mango gel

Pear tart tatin, Cinnamon ice cream with salted caramel

14TH MARCH 6.30-7.00PM

STARTERS AND DESSERTS £6.95

MAINS £11.95

MENU WRITTEN BY LEANNE SANTOS

