

## *Special Occasions Menu*

### Starters

#### **Creamy Vegetable Soup**

Served With Bread Rolls

(Contains Allergen Wheat, Milk, Sulphites, Celery)

#### **Prawn Classic Caesar**

Baby Gem Lettuce, Poached Egg, Parmesan Shavings, Garlic Croutons, House Caesar Dressing

(Contains Allergen: Wheat, Egg, Fish, Milk, Crustaceans, Sulphites, Mustard)

#### **Blanquette de Poulet**

Chicken, Wild Mushrooms, White Wine Velouté, Crispy Puff Pastry

(Allergens Wheat, Milk, Sulphites)

#### **Greek Salad**

Cucumber, Tomato, Olives, Onion, Vegan Feta, Lettuce

And Olive Oil Dressing

(Contains Allergen: Sulphites)

### Main Course

#### **Grilled Chicken Fillet**

Stuffed with Plum and Brie, Crispy Parmesan Potatoes, Creamy Mustard Sauce

(Contains Allergen Milk, Celery, Mustard, Sulphites)

#### **Fillet of Salmon**

Spinach and Sundried Tomato Orzo

(Contains Allergen Fish, Milk, Wheat, Sulphites)

#### **Roast Sirloin**

Yorkshire Pudding, Diane Sauce

(Contains Allergen Wheat, Celery, Egg, Milk, Fish, Sulphites)

#### **Pumpkin and Sage Ravioli**

Butter Sauce, Parmesan Flakes

(Contains Allergen: Egg, Milk)

*All Above Served with Creamy Mashed Potatoes and Fresh Seasonal Vegetables*

### Dessert - *(Please Pick One)*

#### **Apple and Cinnamon Tart**

#### **Sticky Toffee Pudding**

#### **Shearwater Assiette**

#### **Berry Roulade**

*(All Served with Fresh Cream)*

(All Contain Allergens Soya, Milk, Wheat, Egg, Traces of Nuts)