

The menu below is an example of our A La Carte menu

For further information please contact the hotel.

Starters

Chef's Homemade Soup of the Day (v)

Pan Fried Breast of Pigeon, Bacon Lardoons and Toasted Pine Kernels

Grilled Tuna Steak topped with Asparagus and Lemon Butter Sauce

Seasonal Melon with Fresh Fruits and Orange and Peach Schnapps Syrup (v)

Salad of Parma Ham, Sun Blushed Tomatoes, Black Olives and Parmesan Flakes

Smoked Salmon and Peeled Prawns with Mary-Rose Dressing

Main Courses

Char Grilled Sirloin Steak served with a Pink Peppercorn Sauce and Homemade Chips

Pan Fried Breast of Chicken wrapped in Bacon and served with Creamy Leeks

Pan Fried Medallions of Pork Fillet on a bed of Braised Cabbage and Pancetta

Grilled Salmon with a Shellfish Sauce

Seared Fillet of Gilthead Bream with roasted Vegetables and Garlic Butter

Mediterranean Vegetable Lasagne served with Salad and New Potatoes (v)

Desserts

Iced Hazelnut Parfait served with Chocolate Sauce

Meringue Nest served with Berry Compote and Freshly Whipped Cream

Homemade Baked Chocolate Fondant served with Vanilla Ice Cream

Please allow 15 minutes Cooking Time

Sticky Toffee Pudding served with Fresh Whipped Cream

Selection of Cheeses served with Savoury Biscuits, Celery and Fresh Grapes

(v) - Vegetarian