

# SUMMER IN THE MED



Artisan breads served with olive oil, balsamic, olives, houmus and a red pepper salsa

## Starters

*Halloumi Cheese Wrapped in red peppers, marinated with lemon and chilli on a bed of mixed baby leaves*

*Spanish Mango & Ginger Salaed served with red onion, cucumber & watercress*

*Carpaccio of monkfish Served with rocket, lemon olive oil and parmesan*

*Crispy Pancetta Spinach and Avocado salad served with a Dijon mustard dressing*

## Mains

*Moroccan Beef Tajine with apricots, almonds & sultanas served with a tomato, olive & basil sauce*

*Greek Red Snapper, baked in white wine & served with a tomato, olive & basil sauce*

*Spanish Asparagus, Mint & Lemon Risotto finished with parmesan shavings and fresh rocket*

*Stuffed Chicken breast, stuffed with mascarpone, rosemary & garlic mousse, wrapped in prosciutto and served on a bed of red pepper crushed potatoes and herb butter*

## Desserts

*Passion fruit Bavaois*

*Chocolate Profiteroles, served with chocolate sauce*

*Lemon Spritzer jelly served with a cointreau cream*

*Tea & Coffee*

**THREE COURSES £15.95**

**TUESDAY 10<sup>TH</sup> AUGUST 2010**

**FROM 7PM ONWARDS**