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mediterranean  
restaurant & bar

## CELEBRATION MENU

### STARTERS

Soup du Jour (v)

*Soup of the day served with fresh bread*

Chicken Liver & Rosemary Pâté

*Served with clarified butter, toasted bread & chilli tomato marmalade*

Air Dried Duck & Orange Salad

*On rocket, beetroot & pomegranate seeds with plum & soy dressing*

Grilled Goat's Cheese (v)

*Toasted brioche, aged balsamic, caramelised red onions, pineapple & black fig chutney*

Calamari Fritti

*Paprika floured calamari, deep fried & served with aioli & lemon*

### MAIN COURSES

Andalucian Pork Fillet

*Wrapped in prosciutto, pan roasted & served with apricot sherry cream sauce*

Pan Roasted Cod Loin

*Served with white wine tarragon cream*

Sirloin Steak

*8oz sirloin chargrilled & served with peppercorn sauce*

Pan Roasted Chicken Suprême

*With wholegrain mustard cream sauce*

Roast Mediterranean Vegetable & Feta Tartlet (v)

*Topped with rocket & served with warm spicy tomato sauce*

*All served with roasted new potatoes & seasonal vegetables*

### DESSERTS

Classic Crème Brûlée

*Sugar glazed baked vanilla pod custard*

Salted Caramel & Milk Chocolate Tart

*Served with vanilla ice cream*

Sticky Toffee Pudding

*Steamed sponge date pudding with toffee sauce & vanilla ice cream*

Tiramisu

*Coffee & mascarpone sponge pudding with chocolate fudge sauce*

Prosecco on arrival