



mediterranean
restaurant & bar

CELEBRATION MENU

STARTERS

Soup du Jour (v)

Soup of the day served with fresh bread

Chicken Liver & Rosemary Pâté

Topped with clarified butter & pink peppercorns, served with 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 & beetroot chutney

Calamari Fritti

Paprika floured squid rings, 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 Neapolitan sauce

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 arrabiata 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

£25.95 per person