

# Dinner Menu

## STARTERS

Lemon and Chilli Calamari Salad (GF)

Duo of Melon (GF)

*Served with Sorbet and Fruit Coulis*

Green Split Pea Soup (GF)

*Soup changes daily in accordance with available produce*

## MAINS

Lamb Steak (GF)

*Served with a Red Wine Reduction*

Beer Battered Hake (GF)

*Served with a White Wine Dill Sauce, Diced Potatoes and  
Roasted Butternut*

Roasted Mediterranean Vegetables (GF) (V)

*Topped with Relish and Sour Cream*

## DESSERT

Dark Chocolate Pot de Crème

*With Bailey's Whipped Cream*

Blackberry Mousse

*With Walnut Praline*

Pear Tarte Tartin

*Served with Vanilla Ice-Cream*