

STARTERS

Saturday, 8th July, 2017

CHICKEN & ROASTED CORN CHOWDER

CHILI, POTATOES, GREEN PEAS

VEGETABLE CONSOMME ♦

PROFITEROLES CARROT, CELERY

SELECTED GARDEN GREENS ♦

CONDIMENTS:

SUNFLOWER SEEDS, CROUTONS, RED ONIONS,
TOMATOES, BACON, MARINATED OLIVES, CORNICHONS,
CARROTS, CELERY & CHOICE OF DRESSINGS

MARINATED OCTOPUS SALAD

OREGANO, BELL PEPPERS, CHILI, GARLIC, LEMON,
RED ONION & EXTRA VIRGIN OLIVE OIL

RED & GREEN CABBAGE SLAW ♦

SELECTION OF COLD CUTS

INTERNATIONAL CHEESE BOARD

ASSORTED CRACKERS, THOMPSON GRAPES, DRIED FRUIT & NUTS



MAIN COURSES

CHICKEN CORDON BLEU

BREADED STUFFED CHICKEN BREAST WITH HAM AND MOZZARELLA,
DIJON CREAM GRAVY

LEMON CRUSTED BAKED HAKE FILLET

GRENOBOLISE SAUCE

ZITI PASTA WITH TOMATO & ITALIAN SAUSAGE

CRUSHED TOMATO SAUCE, BASIL, REGGIANO PARMIGIANINO

STIR FRY VEGETABLE WITH TOFU

GINGER GARLIC GLAZED

SIDE DISHES

ROAST POTATOES

STEAMED RICE

MIXED VEGETABLES

SWEET TEMPTATIONS

CINNAMON APPLE PIE

RED VELVET MASCORPONE CAKE

TODAYS ICE CREAM

Heart healthy menu option, prepared with low sodium & low fat ♥

Vegetarian menu options may contain nuts or dairy products ♦

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions