

DINNER MENU

STARTERS

Chicken and Mushroom Feuilleté

Layers of flaky pastry, herb cream and a basil crisp.

Smoked Salmon Mousse (GO)

Served with cucumber sour cream on a toasted brioche.

Soup of the day (V, GF)

Tomato & basil soup.

Shellfish Bisque

Rich shellfish soup with Cognac foam and rouille croutons.

Roast Beetroot Carpaccio (VE, GF)

Served with mixed greens, horseradish and truffle oil.

Caesar Salad (GO)

Romaine lettuce with golden croutons, Caesar dressing and shaved Parmesan.

Prawn Cocktail (GF)

Succulent prawns with rich Marie Rose sauce on a bed of lettuce and cucumber.

MAIN COURSES

Sweet Potato & Pecan Wellington (VE)

With maple-roasted root vegetables and vegan gravy.

Classic Beef Wellington*

Prime beef and a rich mushroom, garlic and thyme mix, all wrapped in a butter puff pastry. Served with château potatoes, green beans, roast carrots and Madeira sauce.

Shepherd's Pie (GF)

Topped with Red Leicester mashed potato and served with peas, button onions and minted gravy.

Poached Lemon Sole (GF)

With prawn mousseline, baby new potatoes, chargrilled leeks and asparagus, and a vermouth sauce.

Crispy Pork Belly (GO)

With slow-cooked red cabbage, cumin-glazed carrots, hassleback potatoes, and a mustard and cider sauce.

Vegetable Tarte Tatin (V)

Roast vegetable and caramelised onion tart with goat's cheese crumb, served with apricot chutney and side salad.

Albondigas

Smokey beef and pork meatballs with green beans and potatas bravas.

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available

(VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your waiter who will advise you of the menu options available to you. *Public Health Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

COFFEES

Espresso
Cappuccino
Flat White
Caffe Latte

SPECIALITY COFFEES 3.50*

Highland Coffee

Chivas Regal, coffee and a generous helping of cream.

Chocolate Orange Coffee

Grand Marnier, hot chocolate and a generous helping of cream.

Café Royal

Martell VS and hot coffee, topped with cream.

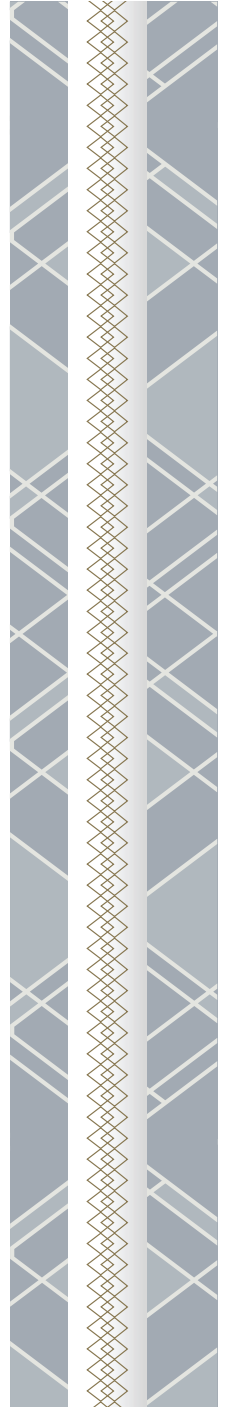
Italiano Coffee

Sambuca, coffee and a generous helping of cream.

COGNACS, BRANDY AND PORTS

Martell VS	3.40*
Martell VSOP	4.10*
Cardenal Mendoza	3.55*
Sandeman Ruby Port	
Sandeman Imperial Reserve Tawny	

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package



DESSERT

Pavlova Sundae

Meringue with vanilla and strawberry ice-cream, banana, kiwi, peach and whipped cream.

Sugar-free Blackberry and Anise Mousse (GF)

With mixed berry coulis.

Summer Berry Pudding (VE)

With soy custard.

Crêpes Suzette (V)

With Grand Marnier sauce and vanilla ice-cream.

Banoffee Pie (V)

With banana toffee sauce and chocolate shavings.

ICE-CREAM AND SORBET

**Vanilla, chocolate, strawberry, mint chocolate
or lemon sorbet**

CHEESE

British and Continental Cheese Selection

Crackers, fresh fruit, nuts.

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