

SAMPLE A LA CARTE MENU

STARTERS

SMOKED HADDOCK TART WITH MEDITTERANEAN SALAD.

PIGEON BREAST WITH BLACK PUDDING AND PINENUTS.

GOATS CHEESE AND RED PEPPER BRUSCHETTA

MAIN COURSE

SLOW ROASTED QUEX BARN BELLY PORK WITH CIDER & ROSEMARY SAUCE, SERVED WITH SEASONAL VEGETABLES.

CONFIT DUCK WITH CRUSHED SWEET POTATOES AND RED CABBAGE.

ROASTED PEPPERS STUFFED WITH MEDITTERANEAN VEGETABLES, FETA CHEESE & RICE.

DESSERT

APPLE AND BLACKBERRY PIE WITH CREAM OR ICE CREAM.

CHOCOLATE BROWNIE WITH ICE CREAM.

PANACOTTA.