



Starters

Minestrone soup
Prawn tempura, Asian slaw and sweet chilli sauce
Fan of melon with tropical fruits and sorbet

Mains

Mexican style beef fajita wrap, guacamole, sour cream and salsa
Chicken Milanese with spaghetti in a Napoli sauce
Beer battered haddock served with chunky chips, mushy peas and tartare sauce
Chargrilled halloumi salad topped with toasted cashew nuts and drizzled with a mango dressing

Dessert

Sticky toffee pudding and vanilla ice cream sundae
Lemon steamed sponge pudding and custard sauce
Fruits of the forest pavlova

Speciality coffees and teas available at an additional cost.

Cooked by Professional Cookery Level 4

Starters £2.00 | Mains £4.50 | Sweets £2.00 | 3 Courses £8.50