

Santoríni

Selection of Houmous, Taramaslata, Tzatsíki, Olives, Potato Salad and Greek Bread

Starter

Prawn Cocktail on a Bed of Mixed Leaves with a Marie-Rose Emulsion

Or

Poached pear, Parma Ham and Mozzarella Salad with a Herb and Walnut Oil Dressing

Or

Roasted Vegetable Soup with Black Pepper croutons

Main Course

*Chicken Supreme with Roasted Potatoes
With your choice of sauce*

White Wine, Cream & tarragon

Asparagus & chardonnay finished with cream

Burgundy with Smoked Bacon & Shallots

Italian Roasted Tomato and Fresh Torn Basil

Red Wine and Mushroom with a Hint of Dijon mustard

Desert

Profiteroles served with Chocolate Sauce

Or

Exotic Fruit Medley

*Freshly Brewed Fairtrade Coffee and Tea
Mints*

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Seasonal Fresh Fruit Platter

Nuts

All main courses are accompanied by selected seasonal vegetables

£29.00