

# MENU

## MAINS

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**Slow cooked lamb and pearl barley risotto** with tomato, olive, spinach and goats cheese.

**Thai inspired chicken curry,** with steamed jasmine rice. Asian shoot salad and prawn crackers **(GF/DF)**

**Oven baked atlantic salmons,** nicoise salad and hollandaise sauce **(GF/DF)**

**Thai yellow vegetable curry** served with steamed jasmine rice and Asian herb salad **(VEGAN/GF)**

## DESSERT

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**Raspberry baked cheesecake** whipped cream and mixed berry coulis

**Pear and ricotta tart (GF / VEG)**

**Sticky date pudding,** caramel sauce and clotted cream **(GF/VEG)**

**Sorbet and fresh berries (VEGAN)**