



## RED ROSE DINER

Charcuterie Continental Meats with salad garnish, crusty bread & beetroot relish  
Sweet Potato & Smoked Paprika Soup with croutons  
Tenderloin of Pork with Parmigiano Cheese & Black Pepper with sage creamed potato & wild  
mushroom sauce  
Gin & Lime Cheesecake with fresh cream

**9<sup>th</sup> July**

Country Farmhouse Pate with mixed leaves & crusty bread  
French Onion Soup with melting cheese crouton  
Minted Lamb Henry with rosemary creamed potatoes & pan gravy  
After Eight Brownie Cheesecake with fresh cream

**10<sup>th</sup> July**

Halloumi & Chorizo Salad with crusty bread and tomato salsa  
Cream of Tomato & Basil Soup with herb croutons  
Gressingham Duck Breast with Watercress & l'orange sauce  
Strawberry & White Chocolate Charlotte with fruit coulis

**23<sup>rd</sup> July**

Prawn Mousse & Smoked Salmon Ribbons with rocket salad and a lemon dill dressing  
Broccoli & Mushroom Soup with fresh chives  
Aberdeen Angus Beef Rump with thyme infused mash and Dijon mustard sauce  
Malteser Honeycomb Torte with fresh cream

**30<sup>th</sup> July**

Trio of Melon Cocktail with berry coulis  
Farmhouse Vegetable Soup with chopped parsley  
Slow Roasted Lamb Shank with tarragon creamed potatoes & red wine jus  
Tiramisu Torte with fresh cream

**6<sup>th</sup> Aug**

Wild Game Terrine with Melba toast, salad & tomato chutney  
Carrot & Coriander Soup with toasted cumin seeds  
Parma Wrapped, Asparagus and Brie stuffed Chicken Fillet with Dauphinoise & white wine veloute  
Gingerbread Cheesecake with toffee drizzle

**13<sup>th</sup> Aug**

Country Farmhouse Pate with mixed leaves & crusty bread  
French Onion Soup with melting cheese crouton  
Minted Lamb Henry with rosemary creamed potatoes & pan gravy  
After Eight Brownie Cheesecake with fresh cream

**20<sup>th</sup> Aug**

Smoked Chicken & Bacon Salad with chive crème fraiche  
Cream of Asparagus Soup with herb croutons  
Sautéed Steak & Mushrooms with chive infused mash & cracked peppercorn sauce  
Coffee & Mandarin Gateau with fresh cream

**27<sup>th</sup> Aug**

Halloumi & Chorizo Salad with crusty bread and tomato salsa  
Cream of Tomato & Basil Soup with herb croutons  
Gressingham Duck Breast with Watercress & l'orange sauce  
Strawberry & White Chocolate Charlotte with fruit coulis

**10<sup>th</sup> Sept**

Prawn Mousse & Smoked Salmon Ribbons with rocket salad and a lemon dill dressing  
Broccoli & Mushroom Soup with fresh chives  
Aberdeen Angus Beef Rump with thyme infused mash and Dijon mustard sauce  
Malteser Honeycomb Torte with fresh cream

**18<sup>th</sup> Sept**

Hoi Sin Shredded Duck with rocket and spring onion salad  
Red Pepper & Butternut Squash Soup with fresh basil  
Garlic, Herb & Pepper Topped Chicken Breast with white onion sauce  
Double Chocolate Fudge Cake with fresh cream

**24<sup>th</sup> Sept**

Trio of Melon Cocktail with berry coulis  
Farmhouse Vegetable Soup with chopped parsley  
Slow Roasted Lamb Shank with tarragon creamed potatoes & red wine jus  
Tiramisu Torte with fresh cream

**1<sup>st</sup> Oct**

Wild Game Terrine with Melba toast, salad & tomato chutney  
Carrot & Coriander Soup with toasted cumin seeds  
Parma Wrapped, Asparagus and Brie stuffed Chicken Fillet with Dauphinoise & white wine veloute  
Gingerbread Cheesecake with toffee drizzle

**9<sup>th</sup> Oct**

Country Farmhouse Pate with mixed leaves & crusty bread  
French Onion Soup with melting cheese crouton  
Minted Lamb Henry with rosemary creamed potatoes & pan gravy  
After Eight Brownie Cheesecake with fresh cream

**15<sup>th</sup> Oct**

Smoked Chicken & Bacon Salad with chive crème fraiche  
Cream of Asparagus Soup with herb croutons  
Sautéed Steak & Mushrooms with chive infused mash & cracked peppercorn sauce  
Coffee & Mandarin Gateau with fresh cream

**22<sup>nd</sup> Oct**

Charcuterie Continental Meats with salad garnish, crusty bread & beetroot relish  
Sweet Potato & Smoked Paprika Soup with croutons  
Tenderloin of Pork with Parmigiano Cheese & Black Pepper with sage creamed potato & wild mushroom sauce  
Gin & Lime Cheesecake with fresh cream

**23<sup>rd</sup> Oct**

Halloumi & Chorizo Salad with crusty bread and tomato salsa  
Cream of Tomato & Basil Soup with herb croutons  
Gressingham Duck Breast with Watercress & l'orange sauce  
Strawberry & White Chocolate Charlotte with fruit coulis

**5<sup>th</sup> Nov**

Prawn Mousse & Smoked Salmon Ribbons with rocket salad and a lemon dill dressing  
Broccoli & Mushroom Soup with fresh chives  
Aberdeen Angus Beef Rump with thyme infused mash and Dijon mustard sauce  
Malteser Honeycomb Torte with fresh cream

**13<sup>th</sup> Nov**

Wild Game Terrine with Melba toast, salad & tomato chutney  
Carrot & Coriander Soup with toasted cumin seeds  
Parma Wrapped, Asparagus and Brie stuffed Chicken Fillet with Dauphinoise & white wine veloute  
Gingerbread Cheesecake with toffee drizzle

**20<sup>th</sup> Nov**

Hoi Sin Shredded Duck with rocket and spring onion salad  
Red Pepper & Butternut Squash Soup with fresh basil  
Garlic, Herb & Pepper Topped Chicken Breast with white onion sauce  
Double Chocolate Fudge Cake with fresh cream

**26<sup>th</sup> Nov**

## VEGETARIAN OPTION

Butternut Squash Frittata  
Celeriac, Potato & Red Pepper Gratin

**9<sup>th</sup> Jul**

Butternut Squash Frittata  
Celeriac, Potato & Red Pepper Gratin

**23<sup>rd</sup> Jul**

Butternut Squash Frittata  
Celeriac, Potato & Red Pepper Gratin

**30<sup>th</sup> Jul**

Grilled Peach & Feta Cheese Summer Salad with Vinaigrette Salad  
Halloumi & Spiced Tomato Bake on a Bed of Orzo

**6<sup>th</sup> Aug**

Grilled Peach & Feta Cheese Summer Salad with Vinaigrette Salad  
Halloumi & Spiced Tomato Bake on a Bed of Orzo

**13<sup>th</sup> Aug**

Grilled Peach & Feta Cheese Summer Salad with Vinaigrette Salad  
Halloumi & Spiced Tomato Bake on a Bed of Orzo

**20<sup>th</sup> Aug**

Grilled Peach & Feta Cheese Summer Salad with Vinaigrette Salad  
Halloumi & Spiced Tomato Bake on a Bed of Orzo

**27<sup>th</sup> Aug**

Tuscan Three Bean Salad & Feta  
Sweet Potato, Walnut & Wild Rice Loaf

**10<sup>th</sup> Sep**

Tuscan Three Bean Salad & Feta  
Sweet Potato, Walnut & Wild Rice Loaf

**18<sup>th</sup> Sep**

Tuscan Three Bean Salad & Feta  
Sweet Potato, Walnut & Wild Rice Loaf

**24<sup>th</sup> Sep**

Almond Crusted BBQ Tofu  
Sundried Tomato, Basil & Smoked Cheese Tart

**1<sup>st</sup> Oct**

Almond Crusted BBQ Tofu  
Sundried Tomato, Basil & Smoked Cheese Tart

**9<sup>th</sup> Oct**

Almond Crusted BBQ Tofu  
Sundried Tomato, Basil & Smoked Cheese Tart

**15<sup>th</sup> Oct**

Almond Crusted BBQ Tofu  
Sundried Tomato, Basil & Smoked Cheese Tart

**22<sup>nd</sup> Oct**

Almond Crusted BBQ Tofu  
Sundried Tomato, Basil & Smoked Cheese Tart

**23<sup>rd</sup> Oct**

Beetroot Carpaccio & Walnuts served with Salad & Creamed Cashew Dressing  
BBQ Pulled Jackfruit & Pimento Bake

**5<sup>th</sup> Nov**

Beetroot Carpaccio & Walnuts served with Salad & Creamed Cashew Dressing  
BBQ Pulled Jackfruit & Pimento Bake

**13<sup>th</sup> Nov**

Beetroot Carpaccio & Walnuts served with Salad & Creamed Cashew Dressing  
BBQ Pulled Jackfruit & Pimento Bake

**20<sup>th</sup> Nov**

Beetroot Carpaccio & Walnuts served with Salad & Creamed Cashew Dressing  
BBQ Pulled Jackfruit & Pimento Bake

**26<sup>th</sup> Nov**