



VALENTINES NIGHT DINER

Chicken Caesar Salad with parmesan shavings
Fire Roasted Tomato & Basil Soup with fresh chives
Steak Sauté & Peppers with horseradish mash and sauce Diane
Strawberry & Champagne Torte with marbled pencils

12th Feb

ITALIAN NIGHT DINER

Italian Antipasti & Sun Dried Tomatoes with salad, olives & ciabatta
Chunky Minestrone Soup with parmesan shavings
Prosciutto Wrapped, Mozzarella & Basil Stuffed Chicken with pesto crushed potatoes and white wine sauce
Tiramisu Torte

17th Jun

ST GEORGE'S DINER

Classic Prawn Cocktail with Marie Rose & Worcestershire Sauce
English Onion Soup with Lancashire Cheese Toast & Chives
Prime British Rib Roast with English Mustard, Yorkshire Pudding & pan gravy
Eton Mess Trifle with Devon cream

23rd Apr

BURNS NIGHT DINER

Prawn & Horseradish Mousse with Highland Scottish Smoked Salmon, Rocket Salad and Lemon Dill Dressing
Cock a Leekie Soup with Parsley & Prunes
Traditional Haggis with Chappit Tatties & Neeps with a Speyside Whisky Glaze
Cranachan & Shortbread with Honey Drizzle

29th Jan

VEGETARIAN OPTIONS

VALENTINES NIGHT DINER

Falafel and Feta Salad with Tzatziki Dressing
Mediterranean Vegetable Wellington

12th Feb

ITALIAN NIGHT DINER

Caprese Salad with Balsamic
Charred Courgette, Lemon and Goats Cheese Tart

17th Jun

ST GEORGE'S DINER

Truffled Mushroom Pate
Baked Ratatouille & Goats Cheese, individual ramekin

23rd Apr

BURNS NIGHT DINER

Tomato Bruschetta
Pulled Bourbon BBQ Jackfruit and Pimento Bake with Goats Cheese

29th Jan