



RED ROSE DINER

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

19th Feb, 22nd Apr, 11th Jun, 12th 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 velouté
Gingerbread Cheesecake with Toffee drizzle

12th Mar, 29th Apr, 24th Jun, 19th Aug, 23rd Sep, 7th 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

25th Mar, 6th May, 8th July, 20th Aug, 24th Sep

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

1st Apr, 13th May, 15th Jul, 26th Aug, 30th Sep

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

2nd Apr, 20th May, 16th Jul, 2nd Sep

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

8th Apr, 27th May, 22nd Jul, 9th Sep

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

9th Apr, 28th May, 23rd Jul, 16th Sep, 12th 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

15th Apr, 10th Jun, 29th Jul, 10th Sep, 21st Oct

VEGETARIAN OPTION

Please note Vegetarian Starters will only be provided where the standard starter is not suitable.

Falafel and Feta Salad with Tzatziki Dressing
Mediterranean Vegetable Wellington

Feb

Caprese Salad with Balsamic
Charred courgette, lemon and Goats Cheese Tart

Mar

Truffled mushroom Pate
Baked ratatouille & goat's cheese individual ramekin

Apr

Falafel and Feta Salad with Tzatziki Dressing
Pulled Bourbon BBQ Jackfruit and Pimento Bake with Goats Cheese

May

Caprese Salad with Balsamic
Charred courgette, lemon and Goats Cheese Tart

Jun

Roast squash with goat's cheese & puy lentils
Aubergine, tomato & halloumi pie

Jul

Truffled mushroom Pate
Baked ratatouille & goat's cheese individual ramekin

Aug

Roast squash with goat's cheese & puy lentils
Aubergine, tomato & halloumi pie

Sep

Tomato Bruschetta
Mediterranean Vegetable Wellington

Oct