

# **RED ROSE DINER**

#### **Italiano Antipasto**

with vine tomatoes, rocket & balsamic vinegar

#### **Homemade Minestrone Soup**

with parmesan shavings

### Red Pesto & Mozzarella Stuffed Chicken Breast wrapped in Parma Ham

With patate al forno, Mediterranean roasted vegetables and a white wine sauce

### Limoncello Tiramisu Square

with Chantilly cream

21st March

#### **Spanish Themed Evening**

**Melon Con Jamon Serano** 

with rocket and balsamic reduction

Spanish Lentil & Paprika Soup

with garlic croutons

Andalusian Chicken with Chorizo & Patatas Bravas

with Mediterranean roasted vegetables and sauce Espagnole

White Chocolate & Raspberry Catalonia Cheesecake

with Chantilly cream

8<sup>th</sup> May

### **French Themed Evening**

Salade Niçoise

with Dijon & lemon dressing

**French Onion Soup** 

with Gruyere Crouton

**Traditional Coq Au Vin** 

with dauphinoise potatoes & Burgandy sauce

**Tartelette Au Citron** 

with Chantilly cream

11<sup>th</sup> July

#### **Chicken, Apricot & Pancetta Terrine**

With pepper salad and sweetcorn relish

### Wild Mushroom Soup

with fresh parsley

## **Minted Lamb Henry**

with thyme pomme puree and a rich pan gravy

#### **Ginger & Orange Cheesecake**

with fresh cream

6<sup>th</sup> March | 18<sup>th</sup> Apr | 14<sup>th</sup> Aug | 20<sup>th</sup> Nov

#### **Charcuterie Continental Meats**

With mixed leaves, crusty bread & beetroot relish

## **Cream of Sweetcorn Soup**

with fresh kale

## **Honey & Garlic Tenderloin of Pork**

with sage pomme puree red wine jus

#### **Salted Caramel & Chocolate Torte**

With toffee drizzle and fresh cream

4th April | 26th Sept | 10th Oct

#### **Hoi Sin Shredded Duck**

with rocket and spring onion salad

## **Cream of Asparagus Soup**

with fresh chives

## **Sauteed Steak & Mushrooms**

with horseradish creamed potato & cracked peppercorn sauce

### **Forest Fruits Cheesecake**

with Chantilly cream

25th April | 24th Oct | 7th Nov