



RED ROSE DINER

Includes a welcoming glass of sparkling wine and after-dinner coffee.

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

8th 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

11th 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

6th March | 18th Apr | 14th Aug | 20th 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