



## STARTERS

<b><i>Filo Pastry Wrapped Tiger Prawns</i></b>	<b>£6.50</b>
<i>set on a bed of mixed leaves with a sweet chili dip</i>	
<b><i>Seasonal Melon</i></b>	<b>£5.00</b>
<i>with an exotic fruit tower and raspberry coulis</i>	
<b><i>Soup of the Day</i></b>	<b>£4.90</b>
<i>Michelle's own homemade soup of the day</i>	
<b><i>Royale Caesar Salad</i></b>	<b>£6.10</b>
<i>served with chicken, parmesan shavings and homemade garlic croutons</i>	
<b><i>Aioli Mushrooms</i></b>	<b>£5.00</b>
<i>deep fried with a pot of fresh garlic mayonnaise</i>	
<b><i>Tuscany Bruschetta</i></b>	<b>£6.10</b>
<i>toasted ciabatta topped with ripe plum tomatoes, fresh basil and crispy Parma ham</i>	
<b><i>Prawn Cocktail</i></b>	<b>£6.10</b>
<i>chef's Thai style prawn cocktail</i>	
<b><i>Smoked Scottish salmon</i></b>	<b>£7.10</b>
<i>served plain with capers and lemon</i>	
<b><i>Chicken Liver Pate</i></b>	<b>£5.40</b>
<i>served with toasted brioche and chutney</i>	

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## MAIN COURSE

<b>Thai Chicken Curry</b> <i>chef Anstee's Thai green chilli curried chicken served with boiled rice</i>	<b>£11.75</b>
<b>Lamb Shank</b> <i>served in a rich mint gravy</i>	<b>£15.30</b>
<b>Cantonese Shredded Pork</b> <i>served in a black bean sauce on a bed of egg noodles</i>	<b>£12.20</b>
<b>Poached Salmon</b> <i>served with seasonal salad and minted potatoes</i>	<b>£11.20</b>
<b>Sirloin Steak</b> <i>served plain or with a pink peppercorn sauce</i>	<b>£15.30</b>
<b>Creole Cajun Chicken</b> <i>served with rice and peas</i>	<b>£12.00</b>
<b>Grilled Rendezvous of Atlantic Fish</b> <i>served in a creamy white wine sauce topped with char grilled asparagus</i>	<b>£13.25</b>
<b>Garlic Tiger Prawns</b> <i>set on Linguine drizzled with fresh herb pesto</i>	<b>£13.50</b>

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## VEGETARIAN

<i>South East Indian Vegetable Curry</i> <i>Served with Pilau Rice</i>	<b>£12.20</b>
<i>Tomato and Goats Cheese Tart</i> <i>Drizzled with aged Balsamic Vinegar</i>	<b>£11.20</b>
<i>Baked Aubergine</i> <i>Filled with Italian style roasted vegetables</i>	<b>£11.20</b>
<i>Greek Club Salad</i> <i>With olives, tomatoes, cucumber, fresh peppers and feta cheese</i>	<b>£12.20</b>
<i>Pasta Provencal</i> <i>With tomato, garlic and onions</i>	<b>£11.20</b>

*Adults on a dinner inclusive rate receive a £15.00  
allowance towards the a la carte menu.  
Combined selections from both menus are charged  
at a la carte rates.*

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## DESSERTS

*Home Baked Crème Brulée*

*Seasonal Berry Filled Meringue Nest  
with Chantilly cream*

*Fresh Fruit salad*

*Chocolate Fudge Cake*

*Summer Pudding  
with a tangy fruit coulis*

*Homemade Lemon Cheesecake*

*Variety of Ice Creams and Sorbets*

*All At* £5.10

*Cheese Plate Selection* £6.10

## COFFEES AND TEAS

*Pot of coffee with chocolate mints* £2.60

*Special coffees by the cup/large* £2.60/£2.85

*Espresso*

*Cappuccino*

*Mocha*

*Latte*

*Pot of Indian tea* £2.60

*Selection of herb or fruit teas* £2.60

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