



Tapas / Bowl Food Menu

A selection of sour dough breads & crostini with dips - which may include - guacamole, bahbah ganoush or beetroot humus will be served with all menu choices

Nibbles

A selection of freshly prepared sushi with wasabi & pickled ginger

Sweet & spicy chicken fillets with toasted cashew nuts

Ripe galia melon with black forest ham

Slow cooked pork ribs in a sticky BBQ glaze

Mini sweet Caesar salads with garlic croutons

Potatas bravas

Seasonal salad leaves with pickled beetroot, pear & goats cheese topped with spiced walnuts & raspberry dressing

Hot Dishes

Pasta shells in a rich tomato sauce with slow braised beef

Sauté chicken with chasseur sauce, crisp parmentier potatoes & wilted greens

Coconut, spinach & potato dahl with basmati rice, popadoms

Tiger prawn curry with steamed basmati rice & seasonal greens

Pork meatballs in loch Fyne ale gravy with minted peas & roasted mushrooms

Mini Sweet Treats

Passion fruit jelly with lemon cream & glazed lychee

Poached pear with burnt honey mascarpone mousse & oat crumble

Cherry Bakewell slice

Dark chocolate & orange pots with shortbread fingers

Crack pie – a moreish chewy corn custard... its addictive!