



Mother's Day

Set Price
Menu

£21.95

Two Courses

STARTERS

SEAFOOD PATE - Crab and prawn paté wrapped in smoked salmon, served on a bed of leaves, with warm crostini and drizzled with lemon vinaigrette

SALT AND PEPPER CHICKEN WINGS - Fried, seasoned and tossed in sesame oil with fresh chillies

MUSHROOM & STILTON BAKE - With cream, fresh herbs served with crostini

HOT 'N' STICKY SHRIMPS - Crumb coated in an apricot & ginger glaze

APPLE, BEETROOT AND WALNUT SALAD - With blue cheese dressing

STARTER TO SHARE

PANAMA SAMPLER - Ribs, potato skins, seasoned coated wings, corn on the cob, onion rings and tortilla chips served with barbecue sauce, tomato salsa and soured cream

MAIN COURSES

SIZZLING FAJITAS - Presented on a skillet with onions, red & yellow peppers and flour tortillas -
choose: CHICKEN BREAST, BEEFSTEAK STRIPS or ROASTED VEGETABLES

SLOW ROASTED RACK - Fall-off-the-bone loin ribs in a tangy barbecue sauce with French fries and coleslaw

BURRITO - Soft-baked tortilla filled with sautéed onions, red & yellow peppers, salsa verde and cheddar served with Latina rice, soured cream and salad garnish -
choose: CHICKEN BREAST, BEEFSTEAK STRIPS or ROASTED VEGETABLES

SLIDER PLATE - 3 mini buns, cheese burger, pulled pork, Cajun chicken, with French fries and coleslaw

RIB & WING PLATTER - A half slab of Slow Roasted Ribs combined with delicious Salt and Pepper Chicken Wings, served with French fries and coleslaw

CHICKEN PAGO PAGO - Breast supreme cooked in white wine, cream, prawns, pineapple and paprika with baby potatoes and seasonal vegetables

MALUKA PASSION - Barbarie duck fillet (cooked pink unless otherwise stated) served with a red wine jus, smoked sweet potato puree, seasonal vegetables, and fried parsnip shavings

LAMB TAGINE - Tender meatballs slow cooked with olives, chic peas, sweet potato and rich Moroccan spices served with cous cous and warm tomato flat bread

ANDAMAN SEA BASS - Fillets cooked 'en papillote' with lemon grass, ginger, garlic, chillies, kaffir lime leaves, sesame oil and oyster sauce served with oriental vegetable and noodle stir fry

RIB EYE STEAK* - (8oz-227grms uncooked weight) premium quality and aged, served with onion rings, French fries, or baked potato (*add £3.00 supplement)

GOATS CHEESE AND CARAMELISED ONION TART - served with sweet potato fries, rocket and walnut salad