



Friday 18 th January		
Standard Menu	Ardennes Pâté With Gherkins (Milk, Sulphite) - Duck With Butter Beans Cassoulet and Al Orange Sauce and Roasted Parsnip (Milk, Celery Sulphite, Soya) - Cheesecake with Fruits (Cereal, Milk, Egg) - Cheese and Port (Milk, Celery, Cereal) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Aubergine Pate with Gherkins (Sulphite) - Gnocchi with Roasted Garlic Sauce and Artichoke Parsnips (Cereal, Milk, Sulphite) - Cheesecake with Fruits (Cereal, Milk, Egg) - Cheese and Port (Milk, Celery, Cereal) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Gran Verano Carmenere Rosé Apaltagua Tempranillo Castillo de Berizo la Mancha Ruby Port
Vegan Menu	Aubergine Pate with Gherkins (sulphite) - Gnocchi with Roasted Garlic Sauce and Artichoke Parsnips (Cereal, Soya, Sulphite) - Cheesecake with Fruits (Cereal, Tree nuts, Soya) - Fruits and Nuts (Tree Nuts) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)	

Some dishes may contain alcohol – please ask your waiter for more information.



Friday 25th January – Burn’s Night

<p>Standard Menu</p>	<p>Cock A Leekie Soup (Celery) - Haggis, Neeps And Tatties (Sulphite, Cereal, Milk) - Cranachan (Cereal, Milk) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Vegeterian Cock A Leekie Soup (None) - Veg Haggis, Neeps And Tatties (Sulphite, Cereal, Milk) - Cranachan (Cereal, Milk) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Allamanda Pinot Grigio Mapuche Merlot Apaltagua Moscato Brisa Central Valley Chile</p>
<p>Vegan Menu</p>	<p>Vegeterian Cock A Leekie Soup (None) - Veg Haggis, Neeps And Tatties (Sulphite, Cereal,) - Cranachan (Soya, Cereal) - Coffee & Chocolate Mints (Soya)</p>	



Friday 1 st February		
Standard Menu	<p>Butternut Squash And Goats Cheese Tart (Milk, Egg, Soya, Cereal)</p> <p>-</p> <p>Sea Bass, Mashed Potatoes, Green Bean Chive Cream Sauce (Fish, Milk, Soya, Sulphite)</p> <p>-</p> <p>Apple Tarte Tatin With Vanilla Ice Cream (Milk, Cereal)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Butternut Squash And Goats Cheese Tart (Milk, Egg, Soya, Cereal)</p> <p>-</p> <p>Cauliflower Fritters Mashed Potato, Green Beans Chive Cream Sauce (Milk, Sulphite)</p> <p>-</p> <p>Apple Tarte Tatin With Vanilla Ice Cream (Milk, Cereal)</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p style="text-align: center;"><u>Wines:</u></p> <p>Gran Verano Carmenere Rosé Apaltagua</p> <p>Macabeo Costillo de Berizar la Mancha</p> <p>Ruby Port</p>
Vegan Menu	<p>Butternut Squash And red pepper Tart (Cereal)</p> <p>-</p> <p>Cauliflower Fritters Mashed Potato, Green Beans Chive Cream Sauce (Soya, Sulphite)</p> <p>-</p> <p>Apple Tarte Tatin With Coconut Ice Cream (Cereal)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 8 th February		
<p>Standard Menu</p>	<p>Tomato Soup Basil with Croutons (Celery, Cereal)</p> <p>-</p> <p>Belly Pork Anna Potato Carrots (Sulphite, Milk)</p> <p>-</p> <p>Chocolate Molten Cake with Ice Cream (Egg, Soya, Cereal)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Tomato Soup Basil With Croutons (Celery, Cereal)</p> <p>-</p> <p>Vegetable Quiche Anna Potato Carrots (Egg, Milk, Cereal, Sulphite)</p> <p>-</p> <p>Chocolate Molten Cake with Ice Cream (Egg, Soya, Cereal)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p style="text-align: center;"><u>Wines:</u></p> <p>Tempranillo Castillo de Berixar la Mancha</p> <p>Cabernet Roasado Castillo de Berizar la Marcha</p> <p>Moscato Brisa Central Valley Chile</p>
<p>Vegan Menu</p>	<p>Tomato Soup Basil With Croutons (Celery, Cereal)</p> <p>-</p> <p>Vegetable Quiche Anna Potato Carrots (Cereal, Sulphite)</p> <p>-</p> <p>Vegan chocolate brownie (Soya)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 15 th February - Valentines		
Standard Menu	<p>Cured Salmon with Cream Cheese and Lemon and Red Onions on Puff Pastry Croute (Fish, Milk, Wheat, Sulphite, Egg)</p> <p>-</p> <p>Braised Steak Choron Sauce Potato Fondant - Cream Leeks (Egg, Milk, Sulphite)</p> <p>-</p> <p>Champagne and Rhubarb Posset, Shortbread Hearts (Cereal, Milk, Sulphite)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Cured Kohlrabi with Cream Cheese and Lemon and Red Onions on Puff Pastry Croute (Milk, Sulphite, Cereal, Egg)</p> <p>-</p> <p>Mushroom and Spinach Wellington Potato Fondant - Cream Leeks (Egg, Cereal, Milk, Sulphite)</p> <p>-</p> <p>Champagne And Rhubarb Posset, Shortbread Hearts (Wheat, Milk, Sulphite)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p style="text-align: center;"><u>Wines:</u></p> <p>Gran Verano Sauvignon Blanc Apaltagua</p> <p>Huaguen Cabernet Sauvignon Apaltagua</p> <p>Ruby Port</p>
Vegan Menu	<p>Cured Kohlrabi, vegan cheese, Lemon & Red Onions on Puff Pastry Croute (Sulphite, Cereal, Soya)</p> <p>-</p> <p>Mushroom and Spinach Wellington Potato Fondant - Cream Leeks (Cereal, Sulphite, Soya)</p> <p>-</p> <p>Champagne And Rhubarb Posset, Shortbread Hearts (Cereal, Sulphite)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

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Friday 22nd February – Venice Fest

<p>Standard Menu</p>	<p>Minestrone Soup (Celery, Cereal) - Salmon Penne with Creamy Alfredo Sauce and Broccoli (Fish, Milk, Cereal) - Toffee Apple Panna Cotta (Milk) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Minestrone Soup (Celery, Cereal) - Sicilian Penne alla Norma (Sesame, Cereals) - Toffee Apple Panna Cotta (Milk) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Tempranillo Castillo de Berizar la Mancha Gran Verano Carmenere Rosé Apaltagua Moscato Brisa Central Valley Chile</p>
<p>Vegan Menu</p>	<p>Minestrone Soup (Celery, Cereal) - Sicilian Penne Alla Norma (Sesame, Cereals) - Toffee Apple Panna Cotta (Soya) - Coffee & Chocolate Mints (Soya)</p>	



Friday 1st March – Athens Festival

<p>Standard Menu</p>	<p>Feta And Tomato Salad (Milk, Sulphite) - Greek Style Roast Chicken Flat Bread (Sulphite, Cereal) - Greek Custard Tart With Vanilla Cream Sauce (Cereal, Milk) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Feta And Tomato Salad (Milk, Sulphite) - Haloumi With Lemony Lentils, Chickpeas and Beets Tomato and Olives Flat Bread (Milk, Sulphite) - Greek Custard Tart With Vanilla Cream Sauce (Cereal, Milk) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Chenin Torrontes Fuzion Merlot, Gran Verano Selection Favourites, Central Valley Ruby Port</p>
<p>Vegan Menu</p>	<p>Vegan Cheese And Tomato Salad (Sulphite) - Grilled avocado With Lemony Lentils, Chickpeas and Beets, Tomato and Olives Flat Bread (Sulphite) - Greek Custard Tart With Soya Cream Sauce (Cereal, Soya) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)</p>	

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Friday 8th March – Persian New Year

<p>Standard Menu</p>	<p>Goje Bademjooon (Tomatoes And Aubergine) with Flat Bread (Cereal) - Mahiche (Lamb Shank Stew) Rice, Roasted Carrots Mast Khiar (Cucumber Yogurt Sauce) (Milk) - Ferni with Ginger Biscuit (Milk, Cereal) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Goje Bademjooon (Tomatoes And Aubergine) with Flat Bread (Cereal) - Persian Stuffed Peppers (Milk) - Ferni with Ginger Biscuit (Milk, Cereal) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Gran Verano, Carmenere Rosé Huagen Cabernet Sauvignon Apaltagua Moscato Brisa Central Valley Chile</p>
<p>Vegan Menu</p>	<p>Goje Bademjooon (Tomatoes And Aubergine) with Flat Bread (Cereal) - Persian Stuffed Peppers (Milk) - Ferni with Ginger Biscuit (Soya, Cereal) - Coffee & Chocolate Mints (Soya)</p>	



Wednesday 20 th March - Feast		
<p>Standard Menu</p>	<p>French Onion Soup with Bread (Sulphites, Wheat, Milk)</p> <p>-</p> <p>Goat's Cheese with Cranberry Relish, Thin Toast Bread (Milk, Cereals)</p> <p>-</p> <p>Guinea Fowl, Dauphinoise Potato Brazen Red Cabbage (Milk, Sulphites)</p> <p>-</p> <p>Trinity Burnt Cream For Individuals (Egg, Milk)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>French Onion Soup with Bread (Sulphites, Wheat, Milk)</p> <p>-</p> <p>Goat's Cheese with Cranberry Relish, Thin Toast Bread (Milk, Cereals)</p> <p>-</p> <p>Filo Tart with Mustard Cream Vegetables with Red Cabbage Dauphinoise Potato (Cereals, Sulphites, Milk)</p> <p>-</p> <p>Trinity Burnt Cream For Individuals (Egg, Milk)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Piruetta Albarino Rios Baixar</p> <p>La Sauvage de la Brie Bonhomme</p> <p>Côtes du Rhone Grand Veneur</p> <p>Chateay Rosseau Monbazillac</p> <p>Barao do Villar</p>
<p>Vegan Menu</p>	<p>French Onion Soup with Bread (Sulphites, Wheat, Soya)</p> <p>-</p> <p>Vegan Cheese with Cranberry Relish, Thin Toast Bread (Cereals, Soya)</p> <p>-</p> <p>Filo Tart with Mustard Cream Vegetables with Red Cabbage Dauphinoise Potato (Cereals, Soya, Sulphites)</p> <p>-</p> <p>Vanilla Panna Cotta For Individuals (Soya)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

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