



DINNER MAINS

1. **Seared Salmon** - Crispy seared salmon served with seasonal veggies and golden chips.
2. **Butter chicken** - Creamy butter chicken served with fluffy rice and warm garlic naan.
3. **Wild Mushroom Risotto** - Creamy Arborio rice infused with white wine and thyme, folded with sautéed wild mushrooms
4. **Beef cheeks A la mode** - Slow-cooked beef cheeks in rich red wine broth, served with creamy mash and steamed vegetables.
5. **Roast lamb shank** - Fall-off-the-bone roast lamb shank in aromatic madras sauce, served with rice, garlic naan, and a dollop of cooling yogurt.
6. **Spaghetti Bolognese** - Classic spaghetti tossed in rich beef mince passata sauce, topped with grated parmesan.

DESERTS

1. **Apple Crumble** - Warm apples, golden crumble, and a scoop of melting vanilla—pure cozy bliss in a bowl.
2. **Crepes** - Sweet crepes filled with Nutella and topped with mixed berries.
3. **Caramel cheesecake** - Caramel cheesecake served with a scoop of creamy vanilla ice cream.
4. **Vanilla ice cream** - Creamy vanilla ice cream drizzled with rich caramel and smooth chocolate sauce.





BREAKFAST MENU

1. Mushrooms on Toast

Freshly smashed avocado, spinach, mushrooms, a soft scrambled eggs on a buttered toast.

2. Avocado Toast

Freshly smashed avocado with lemon, cherry tomatoes on a buttered toast.

3. Ham & Cheese Croissant

A flaky freshly baked croissant filled with ham & cheddar cheese.

4. Bacon & Scrambled Eggs

Crispy bacon, fluffy scrambled eggs served with a buttered toast.

5. Sausage & Scrambled Eggs

Two chipolatas served with fluffy scrambled eggs on a buttered toast.

**Fruit juices (orange, pineapple & apple), cereals, fruit salad, tea & coffee
will be available for self-serving.**

