

## **2 COURSE *SAMPLE* MENU**

### **STARTER**

HOMEMADE SOUP OF THE DAY

SAUTÉED GARLIC MUSHROOMS

MARINATED SPICY CHICKEN WINGS

MUSSELS IN WHITE WINE & GARLIC

HOMEMADE CHICKEN LIVER PATE

HOMEMADE MEATBALLS IN BRAVAS SAUCE

DEEP FRIED WHITEBAIT DUSTED WITH PAPRIKA

HOMEMADE FISHCAKES WITH SWEET CHILLI

### **MAIN**

CHICKEN BARBADOS (MILD CURRY WITH COCONUT MILK)

CHARGRILLED RUMP STEAK (28 DAY MATURED BRITISH BEEF)

FILLET OF SALMON IN LEMON & HERB BUTTER

DEEP FRIED HAKE FILLET IN BATTER

PIRI PIRI CHICKEN

TRIO OF FISH IN SPICY TOMATO SAUCE (SALMON, COD & SWORDFISH)

PORK LOIN WITH A WHITE WINE & MUSHROOM SAUCE

TURKEY IN GARLIC & CHILLI

HOMEMADE BEEF BOURGUIGNON & RICE

This is an example of the foods we do for our set menu. This will change daily.