

Canaletto

RESTAURANT

STARTERS

Chef's Speciality Soup of the Day - Served with crusty bread

Duck & Pomegranate Salad - Presented with a hoisin vinaigrette on a bed of curly endive lettuce

King Prawns - Presented in a breadcrumb and coconut coating, deep fried, served on mixed leaves and accompanied with sweet chilli jam

Goats Cheese Quenelle - Served with roasted beetroot and a toasted walnut salad, tossed with mixed leaves 🍴

Honeydew Melon - Pearls of honeydew melon combined with sweet berry compote, topped with a mint crème fraiche 🍴

MAINS

All dishes include seasonal potatoes and vegetables

Chicken Breast - Stuffed with spinach, feta cheese with a hint on garlic, wrapped in streaky bacon, served with a plum tomato sauce

Rib-Eye Steak - Pan fried, served with a creamed, crushed pink peppercorn sauce.

Oven Baked Hake - Topped with a crispy lime and coriander couscous, served with a fish volute

Roasted Chump of Lamb - Glazed with a honey mustard and port wine sauce

Mushroom, Spinach & Mozzarella Strudel - Served with a separate vegetarian onion gravy 🍴

DESSERTS

A choice of desserts is available from the dessert menu

COFFEE & MINTS