

# TASTE OF EDEN

## To Start

**Smoked salmon platter**, prawn, celery and apple salad (GF,NF)

**Trio of beetroot and feta salad**, coriander dressing (V,GF,NF)

**Cajun chicken breast**, honey and sweet mustard potato salad (DF,GF)

**Roasted Mediterranean vegetable salad**, lemon and mint couscous (V,VG,DF,NF)

**Leek and potato soup**, crisp bread (V,VG,DF,NF)

## To Follow

**Honey roast bacon loin**, creamed leeks, braised red cabbage, crushed new potatoes (NF)

**Chicken breast wrapped in smoked bacon**, ratatouille, sweet potato mash (DF,GF,NF)

**Roasted salmon fillet**, Cajun potato, grilled courgette, tropical salsa (DF,GF,NF)

**Vegan moussaka**, tossed salad, garlic bread (V,VG,DF,GF,NF)

**Deep-fried tofu**, stir-fried vegetables, cauliflower rice, sweet chilli sauce, toasted sesame (V,VG,DF,GF,NF)

## To Finish

**Toffee cheesecake**, honeycomb crumb (V,NF)

**Strawberry bavarois**, shortbread biscuit (V,NF)

**Warm brownie**, vanilla ice cream (V,NF)

**Fresh fruit salad**, Greek yoghurt (V,GF,NF)

**Vegan chocolate tart**, mixed berries (V,VG,DF,GF)



### Did you know?

*The delicious honey used in our menu is harvested on-site from our very own bees, supplied by local beekeeper Griff Dixon of Norwell Apiary Honeybees.*

*Complimentary tea and coffee served in the conservatory*

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, NF - NUT FREE

Please inform your server of any dietary requirements you may have.

The majority of our menu can be adapted to suit individual requirements and our team will be more than happy to assist.