

## Tuesday 20th February 2024 Chinese New Year Menu

STARTER
Egg Drop Soup

Prosperity Toss - Julienned Vegetables with Hoisin-Sesame Dressing

#### MAIN

Hainan Chicken Rice - Poached Chicken with Steamed Rice and Bok Choy, Ginger-Scallion Sauce

Red Braised Tofu with Carrot, Daikon and Rice Noodles in an aromatic broth

#### DESSERT

Chilled Mango Pudding

Sweetened Walnut Soup, Candied Walnut

2 courses £15 - 3 Courses £20



# Tuesday 27th February 2024 All-Day Breakfast

STARTER

Eggs Benedict

Avocado, Toasted Sourdough, Dill-Mustard Dressing

(Smoked Salmon & Poached Egg optional extras)

MAIN

Full English Breakfast

Mushroom Omelette

DESSERT

Homemade Granola with Frozen Yogurt Sherbert

Pancakes with Berry Compote

2 courses £15 - 3 Courses £20



## Tuesday 5th March 2024 Mardi Gras

STARTER

Louisiana Corn Fritter

Crawfish Boil with Salad

MAIN

Blackened Fish with White Wine Risotto and Rocket

Vegetable Gumbo

DESSERT

Bananas Foster with Homemade Ice Cream Creole Bread Pudding with Crème Anglaise

### 2 courses £15 - 3 Courses £20



# Tuesday 12th March 2024

#### Korean Cuisine

STARTER

Gochujang Soup - Spicy Pepper and Vegetable Soup with Tofu

Kimchee Salad – Homemade Spicy Pickled Cabbage and Mixed Green Salad

MAIN

Korean style Crispy Chicken Wings with Sweet Chili Dressing, Cheesy Fries

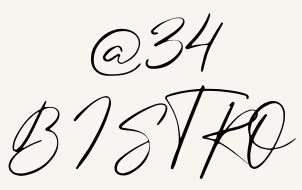
Bibimbap - Steamed Rice with Assorted Marinated Vegetables

DESSERT

Ginger Poached Pear with Shortbread Biscuit

Souffle Pancake with Chantilly Cream and Berry Compote

2 courses £15 - 3 Courses £20



# Tuesday 19th March 2024 Japanese Cuisine

STARTER

Miso Soup with Tofu

Soba Noodle Salad with Crabsticks, Sesame Dressing

MAIN

Teriyaki Salmon, Steamed Rice, Seasonal Vegetables

Vegetable Nabe Udon – Wheat noodles with Braised Daikon and Carrot in aromatic broth

DESSERT

Matcha Ice Cream with Azuki Bean Paste

Japanese Cheesecake with Chantilly Cream

#### 2 courses £15 - 3 Courses £20



# Tuesday 26th March 2024

#### Retro Dinner

STARTER

Minted Pea Soup, Crème Fraiche, Bacon Lardons (optional)

Prawn Cocktail, Mixed Greens, Cocktail Sauce

MAIN

Chicken Kiev, Mashed Potato, Steamed Vegetables

Vegetarian Toad in the Hole, Mashed Potato, Steamed Vegetables, Baked Beans

DESSERT

Sherry Trifle, Chantilly Cream

Spotted Dick, Homemade Ice Cream

2 courses £15 - 3 Courses £20