

## September Menu

### Grazing Plates

Creamy Roasted Squash Soup with Coriander

Tempura Style Prawns  
Salad Leaves, Sweet Chilli Dip

Half Roasted Bell Pepper  
Filled with Corn, Cheese, Onion, Green Beans & Peas

Pan Fried Honey & Mustard Chicken Strips  
with Avocado Salad

### Plates

Stir Fry Mongolian Beef  
With Chilli, Ginger, Garlic, Soy Sauce, Spring Onion with Mange Tout Rice

Turkey Schnitzel  
Tomato Sauce, Cajun Potato Wedges & Rocket Salad

Fillet of Red Mullet  
With Bravas Potatoes, Green Beans, Chilli & Paprika Mayonnaise

Potato Gnocchi Romaine Style  
With Creamy Spinach, Sauteed Garlic Mushrooms & Fresh Thyme

### Desserts

Plum Clafoutis  
Toasted Almons, Guernsey Double Cream

Nutella Cheesecake  
With Toffee Sauce

Assorted Ice Creams or Sorbets

Filter Coffee or Tea & Mints

Two Courses £25.95  
Three Courses £30.95

