



Friday 17 th January		
Standard Menu	Pumpkin Ravioli with Rosemary and Chive in a Butter Sauce (Egg, Cereal, Milk) - Pork Roast Chop Gravy Sauce Apple Sauce Earth Vegetables Skin On Roast Potatoes (Milk, Sulphites, Celery, Mustard, Soya) - Caramelised Pecan Tart Vanilla Ice Cream (Cereal, Egg, Milk, Tree Nuts) - Cheese (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Pumpkin Ravioli with Rosemary and Chive in a Butter Sauce (Egg, Cereal, Milk) - Grilled Tempeh Gravy Sauce Earth Vegetables (Soya, Milk, Sulphites, Celery, Mustard) - Caramelized Pecan Tart Vanilla Ice Cream (Cereal, Egg, Milk, Tree Nuts) - Cheese (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Norte Chico Sauvignon Blanc - Norte Chico Merlot - Ruby Port
Vegan Menu	Pumpkin Ravioli with Rosemary and Chive Tomato Sauce (Cereal) - Grilled Tempeh Gravy Sauce Earth Vegetables (Soya, Sulphites, Celery, Mustard) - Caramelized Pecan Tart Soya Vanilla Ice Cream (Cereal, Soya, Tree Nuts) - Individual Fruit & Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)	

Some dishes may contain alcohol – please ask your waiter for more information.

Friday 24th January – Burn's Night

Standard Menu	<p>Cullen Skink Tart (Cereal, Milk, Fish, Egg, Celery, Mustard)</p> <p>-</p> <p>Haggis Neeps And Tatties (Cereal, Milk, Sulphites, Celery, Mustard, Soya)</p> <p>-</p> <p>Cranachan (Milk, Cereal, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Vegetarian Cullen Skink Tart (Cereal, Milk, Fish, Egg, Celery, Mustard)</p> <p>-</p> <p>Vegetarian Haggis Neeps And Tatties (Cereal, Milk, Sulphites, Celery, Mustard, Soya)</p> <p>-</p> <p>Cranachan (Milk, Cereal, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay</p> <p>-</p> <p>Huaquen Cabernet Sauvignon</p> <p>-</p> <p>Moscato Brisa Vistamar</p>
Vegan Menu	<p>Leek and Potato Tart (Cereal, Celery, Mustard)</p> <p>-</p> <p>Vegan Haggis Neeps And Tatties (Cereal, Sulphites, Celery, Mustard, Soya)</p> <p>-</p> <p>Vegan Chocolate Mousse with Raspberries and Oats (Soya, Cereal)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	


Friday 31st January

Standard Menu	Cream of Sweet Potato Soup with Coriander Oil (Celery, Milk) - Slow Cooked Beef Red Wine Sauce with Onions and Carrots Dauphinoise Potatoes (Celery, Soya, Mustard, Sulphites, Milk) - Pink Colored Prinsesstårta (Milk, Egg, Cereal, Soya, Tree Nuts) - Cheese (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Cream of Sweet Potato Soup with Coriander Oil (Celery, Milk) - Seitan, Balsamic and Red Wine Reduction with Onions and Carrots Dauphinoise Potatoes (Celery, Soya, Mustard, Sulphites, Milk) - Pink Colored Prinsesstårta (Milk, Egg, Cereal, Soya, Tree Nuts) - Cheese (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Stallions Leap Rosé - Huaquen Cabernet Sauvignon - Ruby Port
Vegan Menu	Sweet Potato Soup with Coriander Oil (Celery) - Seitan, Balsamic and Red Wine Reduction with Onions and Carrots Potato Fondant (Celery, Soya, Mustard, Sulphites) - Pink Vegan Sponge Layer Cake (Cereal, Tree Nuts, Soya) - Individual Fruit & Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)	

Friday 7th February

Standard Menu	<p>Lettuce Salad with Cucumber, Carrot & Scallion served with Soft Boiled Adjitsuke Tamago Egg & Miso Dressing (Soya, Egg)</p> <p>-</p> <p>Rock Salted, Crispy Skin on Slow Roast Duck Leg Fried Onion Garnish Crosnes in Butter & Garlic with Rice (Milk, Celery, Sulphites, Mustard, Soya)</p> <p>-</p> <p>Chocolate Fondant, Chocolate Drizzle Vanilla Ice Cream (Milk, Soya, Cereals, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Lettuce Salad with Cucumber, Carrot and Scallion served with Soft Boiled Adjitsuke Tamago Egg & Miso Dressing (Soya, Egg)</p> <p>-</p> <p>Pressed, Fried Tofu Fried Onion Garnish Crosnes in Butter & Garlic with Rice (Milk, Celery, Sulphites, Mustard, Soya)</p> <p>-</p> <p>Chocolate Fondant, Chocolate Drizzle Vanilla Ice Cream (Milk, Soya, Cereals, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Apaltagua Gran Verano Sauvignon Blanc</p> <p>-</p> <p>Apaltagua Gran Verano Carmenere</p> <p>-</p> <p>Moscato Brisa Vistamar</p>
Vegan Menu	<p>Lettuce Salad with Cucumber, Carrot & Scallion served with Adjitsuke Tamago Beetroot & Miso Dressing (Soya)</p> <p>-</p> <p>Pressed, Fried Tofu Fried Onion Garnish Crosnes in Butter & Garlic with Rice (Celery, Sulphites, Mustard, Soya)</p> <p>-</p> <p>Chocolate Fondant, Chocolate Drizzle Soya Vanilla Ice Cream (Soya, Cereals, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 14 th February - Valentines		
Standard Menu	<p>Smoked Salmon with a Slice of Avocado, Capers, Red Onion & Lettuce Garnish (Fish, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Lamb Roast with Fresh Rosemary, Baked Baby Potatoes, Garlic Green Beans (Celery, Soya, Mustard, Sulphites, Milk)</p> <p>-</p> <p>Trinity Burnt Cream, Heart Shaped Shortbread Raspberry Sorbet (Egg, Milk)</p> <p>-</p> <p>Cheese (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Halloumi with a Slice of Avocado, Capers, Red Onion & Lettuce Garnish (Milk, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Chickpea Falafel Baked Baby Rosemary Potatoes, Fresh Garlic Green Beans (Celery, Soya, Mustard, Sulphites, Milk)</p> <p>-</p> <p>Trinity Burnt Cream, Heart Shaped Shortbread Raspberry Sorbet (Egg, Milk, Cereal)</p> <p>-</p> <p>Cheese (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Norte Chico Sauvignon Blanc</p> <p>-</p> <p>Huaquen Cabernet Sauvignon</p> <p>-</p> <p>Ruby Port</p>
Vegan Menu	<p>Vegan Cheese with a Slice of Avocado, Capers, Red Onion & Lettuce Garnish (Sulphites, Mustard, Celery)</p> <p>-</p> <p>Chickpea Falafel Baked Baby Rosemary Potatoes, Fresh Garlic Green Beans (Celery, Soya, Mustard, Sulphites)</p> <p>-</p> <p>Vegan Trinity Burnt Cream, Chocolate Biscuit Raspberry Sorbet (Soya, Cereal, Tree Nuts)</p> <p>-</p> <p>Fruit & Nut Platter</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 21st February

<p>Standard Menu</p>	<p>Mussels Sautéed in White Wine & Butter Sauce (Mollusc, Celery, Milk, Sulphites)</p> <p>-</p> <p>Breaded Chicken Supreme Stuffed with Chicken Liver Pâté Sauté Mushrooms Mushroom Cream Orzo (Cereals, Soya Milk, Celery, Mustard, Egg)</p> <p>-</p> <p>Baked Alaska (Milk, Cereals, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Kidney Bean Risotto with Parmesan and Parsley Oil (Milk, Celery, Mustard)</p> <p>-</p> <p>Stuffed Mushroom Filled with Butternut Squash Ricotta Topped with Ezekiel Nut Based Bread Stuffing Mushroom Cream Orzo (Milk, Celery, Mustard, Tree Nuts, Cereal)</p> <p>-</p> <p>Baked Alaska (Milk, Cereals, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Allamanda Pinot Grigio</p> <p>-</p> <p>Apaltagua Gran Verano Carmenere Rosé</p> <p>-</p> <p>Moscato Brisa Vistamar</p>
<p>Vegan Menu</p>	<p>Kidney Bean Risotto with Vegan Parmesan and Parsley Oil (Celery, Mustard)</p> <p>-</p> <p>Stuffed Mushroom Filled with Butternut Squash and Vegan Topped with Ezekiel Nut Based Bread Stuffing Mushrooms and Orzo (Celery, Mustard, Tree Nuts, Cereal)</p> <p>-</p> <p>Vegan Baked Alaska (Cereals, Soya, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

Friday 28th February

Standard Menu	<p>Spinach & Riccotta Tortellini with Pesto Dressing (Cereal, Milk, Egg, Tree Nuts)</p> <p>-</p> <p>Beef Pie in Puff Pastry with Buttered Carrots Parmentier Potatoes Sugar Snap Peas (Milk, Soya, Cereal, Sulphites Celery, Mustard)</p> <p>-</p> <p>Traditional New York Style Cheesecake Cream Rhubarb & Lemon Compote (Cereal, Milk, Egg)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Spinach & Riccotta Tortellini with Pesto dressing (Cereal, Milk, Egg, Tree Nuts)</p> <p>Butter Bean Pie in Puff Pastry with Buttered Carrots Parmentier Potatoes Sugar Snap Peas (Milk, Cereal, Sulphites Celery, Mustard)</p> <p>-</p> <p>Traditional New York Style Cheesecake Cream Rhubarb & Lemon Compote (Cereal, Milk, Egg)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay</p> <p>-</p> <p>Norte Chico Cabernet Sauvignon</p> <p>-</p> <p>Ruby Port</p>
Vegan Menu	<p>Spinach & Potato Soup with Pesto dressing (Cereal, Tree Nuts)</p> <p>Butter Bean Pie in Puff Pastry with Carrots Parmentier Potatoes Sugar Snap Peas (Cereal, Sulphites Celery, Mustard)</p> <p>-</p> <p>Vegan Cheesecake Soya Cream Rhubarb & Lemon Compote (Cereal, Soya, Tree Nuts)</p> <p>-</p> <p>Fruit and Nut Platter (Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 6 th March		
Standard Menu	Buffalo Chicken Goujon, Thick Blue Cheese Base Celery Salad (Cereal, Egg, Milk, Sulphites, Mustard, Celery) - Cod Meunière in Butter & Garlic Green Beans Skinless Potatoes (Fish, Sulphites, Milk, Egg, Cereal, Celery, Mustard) - Honey Cream Profiteroles, Warm Chocolate Sauce (Milk, Cereal, Soya, Egg) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Buffalo Fried Cauliflower, Thick Blue Cheese Base Celery Salad (Cereal, Egg, Milk, Sulphites, Mustard, Celery) - Smoked Puy Lentil, Poached Hens Eggs Garlic Green Beans Roasted Parsley Roots (Sulphites, Milk, Egg, Soya, Celery, Mustard) - Honey Cream Profiteroles, Warm Chocolate Sauce (Milk, Cereal, Soya, Egg) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Apaltagua Gran Verano Carmenere Rosé - Desire Francois Chardonnay - Moscato Brisa Vistamar
Vegan Menu	Buffalo Fried Cauliflower, Thick Vegan Cheese Base Celery Salad (Cereal, Sulphites, Mustard, Celery) - Smoked Puy Lentil, Grilled Red Pepper Garlic Green Beans Roasted Parsley Roots (Sulphites, Soya, Celery, Mustard) - Vegan Chocolate Cake with Coconut Chocolate Sauce (Cereal, Soya, Tree Nuts) - Coffee & Chocolate Mints (Soya)	