



Friday 12 th July		
Standard Menu	Mozzarella and Tomato Salad Basil and Olive Oil Balsamic Vinegar (Milk, Sulphites, Celery, Mustard) - Kofte Bademjoon with Lamb (Aubergine Meatballs) with Warm Potato Salad (Celery, Mustard) - Trinity Burnt Cream (Milk, Egg, Celery) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Mozzarella and Tomato Salad Basil and Olive Oil Balsamic Vinegar (Milk, Sulphites, Celery, Mustard) - Aubergine and Courgette with Mushroom in Potato Skin with Warm Potato Salad - Trinity Burnt Cream (Milk, Egg, Celery) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Apaltagua Gran Verano Sauvignon Blanc - Hauquen Cabernet Sauvignon - Moscato Brisa Vistamar
Vegan Menu	Vegan Cheese and Tomato Salad Basil and Olive Oil Balsamic Vinegar (Soya, Sulphites, Celery, Mustard) - Aubergine and Courgette with Mushroom in Potato Skin with Warm Potato Salad (Celery, Mustard) - Vegan New York Cheesecake (Soya, Cereal) - Coffee & Chocolate Mints (Soya)	


Friday 19th July

Standard Menu	Vegetable Spring Roles with Chilli Sauce (Cereal, Celery, Mustard) - Chicken with Kale and Mushroom Creamy Sauce Topped with Baked Puff Pastry (Milk, Mustard, Cereal, Egg) - Dark Chocolate Torte With Vanilla Ice Cream (Cereal, Soya, Milk, Egg) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)	
Vegetarian Menu	Vegetable Spring Roles with Chilli Sauce (Cereal, Celery, Mustard) - Moroccan Spiced Vegetables with Creamy Sauce and Topped with Puff Pastry Pie (Milk, Mustard, Cereal, Egg) - Dark Chocolate Torte With Vanilla Ice Cream (Cereal, Soya, Milk, Egg) - Cheese and Port (Milk, Celery, Sulphites) - Coffee & Chocolate Mints (Soya)	<u>Wines:</u> Apaltagua Gran Verano Carmenere Rose - Desire Francois Chardonnay - Ruby Port
Vegan Menu	Vegetable Spring Roles with Chilli Sauce (Cereal, Celery, Mustard) - Moroccan Spiced Vegetables with Creamy Sauce and Topped with Puff Pastry Pie (Mustard, Cereal) - Chocolate Salted Caramel Brownie (Cereal, Soya) - Individual Fruit and Nut Platter (Tree Nuts) - Coffee & Chocolate Mints (Soya)	


Friday 26th July

Standard Menu	<p>Cold Gazpacho Soup (Cereal, Sulphites)</p> <p>-</p> <p>Grilled Salmon Supreme with Israeli Couscous and Roasted Green Beans and Smoked Paprika Cream (Fish, Milk, Sulphites, Egg, Mustard)</p> <p>-</p> <p>Crème Caramel (Milk, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Cold Gazpacho Soup (Cereal, Sulphites)</p> <p>-</p> <p>Grilled Kohlrabi with Israeli Couscous and Roasted Green Beans and Smoked Paprika Cream (Cereal, Milk, Celery, Mustard)</p> <p>-</p> <p>Crème Caramel (Milk, Egg)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Apaltagua Gran Verano Carmenere</p> <p>-</p> <p>Apaltagua Gran Verano Sauvignon Blanc</p> <p>-</p> <p>Moscato Brisa Vistamar</p>
Vegan Menu	<p>Cold Gazpacho Soup (Cereal, Sulphites)</p> <p>-</p> <p>Grilled Kohlrabi with Israeli Couscous and Roasted Green Beans and Smoked Paprika Cream (Cereal, Celery, Mustard)</p> <p>-</p> <p>Chocolate Cherry Cheesecake (Soya, Cereal)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	


Friday 2nd August

Standard Menu	<p>Goats Cheese and Red Onion Chutney Tart with Salad of Olives (Milk, Sulphites, Cereal, Celery, Mustard)</p> <p>-</p> <p>Slow Cooked Belly of Pork with Cider Cream Rice And Broccoli (Milk, Sulphites)</p> <p>-</p> <p>Summer Fruit Pavlova (Egg, Milk)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Goats Cheese and Red Onion Chutney Tart with Salad of Olives (Milk, Sulphites, Cereal, Celery, Mustard)</p> <p>-</p> <p>Baked Stuffed Courgettes with Ratatouille, Rice And Tomato Garlic Sauce (Celery)</p> <p>-</p> <p>Summer Fruit Pavlova (Egg, Milk)</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>Apaltagua Gran Verano Sauvignon Blanc</p> <p>-</p> <p>Huaquen Cabernet Sauvignon</p> <p>-</p> <p>Ruby Port</p>
Vegan Menu	<p>Vegan Cheese and Red Onion Chutney Tart with Salad of Olives (Soya, Sulphites, Cereal, Celery, Mustard)</p> <p>-</p> <p>Baked Stuffed Courgettes with Ratatouille, Rice And Tomato Garlic Sauce (Celery)</p> <p>-</p> <p>Summer Fruit Pavlova (Soya)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

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