

SG 6

Starter

Prawn Cocktail

Steamed prawns and avocado, beetroot, topped with our home-made cocktail sauce

Or

Trinchado

Pan-fried cubes of lean, tender beef served with a tangy, lightly spiced sauce

Individual Greek Salad

Traditional, tossed in a creamy herb dressing

Main Course

Norwegian Salmon

Grilled in lemon butter, served with mashed potato and vegetables

Or

Grilled Beef Fillet

Flame grilled in our famous basting sauce, accompanied by chips and grilled vegetables

Or

Platter of Queen Prawns

Butterfly grilled to our longstanding traditional recipe, accompanied by savoury rice and grilled vegetables

Dessert

Chocolate Fondant

With vanilla ice cream

Or

Crème Brulée

With homemade biscotti