

REAL COOKING

Main Courses

All produce is locally sourced and if appropriate organically grown.

Classic

Rolled Lemon Sole Baked in a White Wine and Herb Sauce with
Seasonal Vegetables
Roasted Rump of Spring Lamb with Carrot Puree and Rosemary Jus
Spring Baby Vegetables and Soft Green Herb Risotto

Contemporary

Grilled Fillet of Aged Beef with a Ravioli of Oxtail and a Confited
Tomato Jus
Panfried Fillet of Hake, Watercress and Chorizo Salad with Smoked
Paprika Dressing
Gnocchi A la Nicoise

Asian

Stir Fried Rice with Crab, Pork and Pineapple served with a Nahm Pla
Prik Dressing
Thai Red Curry of Barbequed Duck with Lychees and Thai Basil
Chinese Style Egg Noodles with Morel Mushrooms and Purple
Sprouting Broccoli

Healthy

Tuna Sashimi Tempura Rolls with Asparagus and White Miso Dressing
Grilled Chicken Breast with a Quinoa Pilaf and Steamed Seasonal
Vegetables
Morel Mushroom and Watercress Frittata