

Mediterranean Gourmet Dinner

Saturday 27th June 2026

£59.00 per person

Appetiser

Chilled Andalucian Gazpacho

Herb Oil, Crouton

(V – GSA – DFA)

Starter

Sharing Mezze to Include:

Humus

Smoked Paprika Aioli

Marinated Olives

Filo Prawns*

Chorizo*

Rosemary Focaccia Bread

**Vegetarian alternatives available on request*

Main Course

Harissa Spiced Rump of Lamb

Chargrilled Mediterranean Vegetables, Saffron Cous Cous, Tzatziki and Pomegranate, Red Wine Jus

Seared Fillet of Seabass

Crushed New Potato, Black Olive Tapenade, Sun Blushed Tomato, Crayfish, Capers & Lemon Burre Blanc (GS)

Roasted Aubergine Stuffed with Wild Mushroom & Oregano

White Bean Puree, Toasted Pinenuts, Provençal Sauce (V - GS)

Refresher

Sicilian Lemon Sorbet

(V – GS – DF)

Dessert

Orange Blossom Panna Cotta

Pistachio Crumb, Raspberries, Amaretti Biscuit

Italian Lemon Meringue Tart

Blackberry Sorbet

Tiramisu Cheesecake

Mascarpone Cream, Morello Cherry Compote

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free GSA = Gluten Sensitive Available DFA = Dairy Free Available