

CONTINENTAL MENU

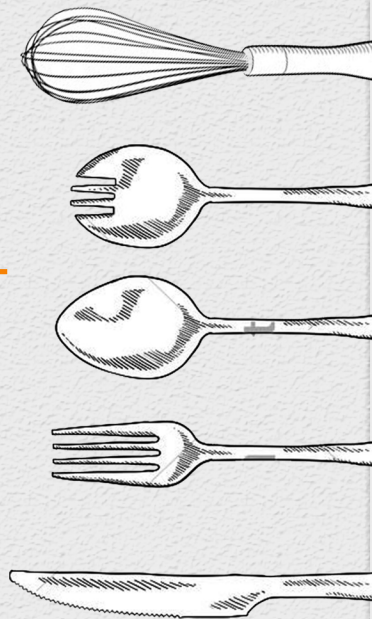
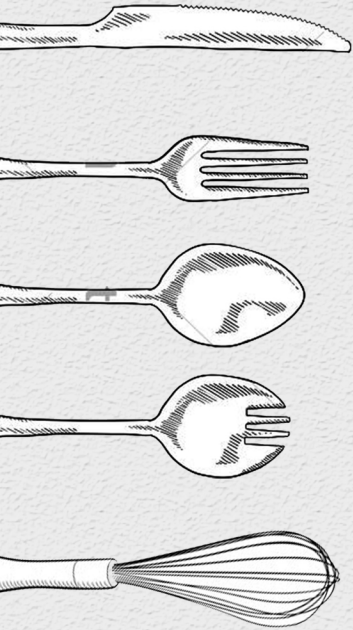


VEG STARTERS

CHEESE STUFFED MUSHROOMS
PESTO POTATO WITH CHEESE
HOMEMADE POTATO WEDGES TOSSED IN HONEY AND CHILLI FLAKES
SESAME FRIED POTATO
CUBED POTATO WITH BÉCHAMEL AND FRESH HERBS
EGGPLANT PARMIGIANA
GRILLED EGG PLANT AND FETA CHEESE ROLLS
ITALIAN CROSTINI
ASSORTED VEGETABLE QUICHE
HERB CRUSTED CHEESE BALLS
RAW BANANA CRISPS
POLENTA SQUARES WITH MUSHROOM RAGU

NON-VEG STARTERS

CRISPY CHICKEN WINGS
SESAME FRIED CHICKEN
POPCORN CHICKEN
CHICKEN CUTLETS
GARLIC SAUCY MEATBALLS
HERB CRUSTED TENDERLOIN
BEEF CUTLETS
LAMB STUFFED EGG PLANT
ROSEMARY FLAVOURED LAMB CHOPS
CHILLI GARLIC PRAWNS
POACHED PRAWNS TOSSED WITH FRESH BASIL AND PAPRIKA



KING PRAWNS IN A BURNT BUTTER SAUCE
BEER-BATTERED FISH FINGERS
CUBED FISH TOSSED IN GARLIC AND LEMON JUICE
MEDITERRANEAN GRILLED FISH
TERIYAKI FISH/PRAWNS



— MAIN COURSE —

SPINACH AND CORN BAKE (VEG)

VEG LASAGNA

VEG AU GRATIN

PASTA: SAUCES - ARRABBIATA/ALFREDO/PESTO/BOLOGNESE
CHOICE OF PASTA - SPAGHETTI/PENNE/CONCHIGLIE/FARFALLE

LASAGNA - CHICKEN / BEEF

HUNTER STEW - CHICKEN/LAMB

COQ AU VIN BAKES - CHICKEN SAUSAGE/ALL MEAT

ROASTS - CHICKEN/BEEF/PORK BELLY

PIES - CHICKEN/SHEPHERDS/ALL MEAT/ SEA FOOD

BRAISED LAMB SHANKS

MOROCCAN SPICED LAMB

SLOW COOKED BEEF AND BARLEY STEW

— DESSERT —

BANOFFEE PIE (SERVED BY TRAY)

OREO CHEESE CAKE (SERVED BY TRAY)

FRUIT TRIFLE

APPLE PIE

STICKY DATE PUDDING

CARAMEL CUSTARD