

Sunset

RESTAURANT

STARTERS

Wrapped Asparagus

Green asparagus wrapped in smoked bacon served with rich béchamel sauce

“Huevos Rotos”

“Broken fried eggs” with chunky potatoes, chorizo sausage, garlic, onion and red peppers

Prawn and Salmon Cocktail

A twist on your original cocktail. Peeled prawns, smoked salmon, onion, red and green peppers dressed in a fresh vinaigrette

Steamed Mussels

In white wine sauce with tomato, garlic and herbs

MAIN COURSES

Steak Rosini

Fillet steak topped with pate served on a bed of toasted bread and topped with Rossini sauce

Lamb Ragu

Tender pieces of lamb in an Indian inspired dish rich in spices and served with white rice

Seafood Casserole

A twist on your traditional “paella”. Select pieces of seafood slowly cooked in a tomato, garlic and white wine stock

Honey and mustard baby back ribs

Sticky ribs marinated in a honey, mustard and sweet chilli sprinkled with sesame seeds and served on a bed of chunky chips



Please note menu is subject to change and seasonal availability.

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DESSERTS

Banana And Ginger Nut Sundae

Mounted high with banana, crushed ginger nuts, vanilla ice cream, meringue and cream covered in toffee sauce

Panna Cotta

Italian vanilla "mousse" with coffee and Baileys

Chocolate Soufflé

With a rich creamy centre (Served warm)

Homemade Cheesecake

Delicate and light



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