



The MENU

STARTER

Chicken & Brandy Pate
Artisan Bread & Homemade Chutney
(GF Available)

Pea & Mint Soup (ve)
Finished with Broad Beans, Courgette and Crisp Crouton
(GF Available)

MAIN

Isle of Man Beef Sirloin (GF)
with Truffled Creamed Potato, Seasonal Vegetables &
a Rich Beef Jus

Butternut & Chilli Polenta Bake (ve, GF)
Fried Aubergine, Pinenuts and a Cherry Tomato &
Basil Dressing

DESSERT

Eton Mess Cheesecake

Cinnamon Roasted Pineapple (VE/GF)
Orange Glazed and Vegan Ice Cream