

ATLANTIS DINING

Tuesday 27th March 2018

Parsnip & Apple Soup (CE) (G)

Accompanied by Croutons

Brussels Pate (G) (D) (M)

Served with Real Ale Chutney

Vegetable Spring Rolls (S) (SS) (G)

Finished with Sweet Chilli Sauce

Selection of Fruit Juices (V)

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**Turkey Escalope (CE)**

Finished with Cranberry Gravy

**Gammon Steak (CE)**

Topped with Rich Tomato Sauce

**Salmon Fillet (F) (D)**

Finished with Parsley Cream Sauce

**Quorn & Vegetable Korma (CE) (D)**

Served with Rice

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Rump 6oz – £8.95 Supplement Charge

Chips - £2.50 Supplement Charge

Seasonal Salad - £2.50 Supplement Charge

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**Dutch Apple Crumble (G) (D)**

Served with Custard

**Chocolate Fudge Cake (G) (D) (E)**

Finished with Chantilly cream

**Selection of Local Ice Creams & Sorbets (D) (V) (E)**

**Fruit Salad (V)**

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Classic British Cheese Plate (*supplement charge £2.50*) (G) (D)

Served with an Assortment of Biscuits, Chilled Grapes & Chutney

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**Fresh Filter Coffee, Tea or Herbal Teas**

**E:** Eggs; **G:** Wheat, Wye, Barley, Oats, Spelt or Khorasan; **C:** Prawns, Crab, Lobster, Crayfish; **F:** Fish; **P:** Peanuts; **S:** Soybeans; **D:** Milk Inc. Lactose; **N:** Nuts; **CE:** Celery Inc.

Celeriac; **M:** Mustard; **SS:** Sesame Seeds; **SD:** Sulphur Dioxide; **L:** Lupin;

**MO:** Clams, Mussels, Whelks, Oysters, Snails, Squids

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Non-Residents £24.95

Residents Three Courses £21.95 Two Courses: £16.95 One Course: £12.95

Chef: Andrew Sherlock

Restaurant Manager: Inacio Sousa