

**ATLANTIS DINING**

Saturday 27<sup>th</sup> April 2019

**Firstly**

**Tomato & Basil Soup (CE) (G)**

Accompanied by Croutons

**Chicken Liver Pate (M) (D) (G)**

Served with Real Ale Chutney

**Vegetable Samosas (G) (S)**

Served with Mango Chutney

**Selection of Fruit Juices (V)**

**Mainly**

**Grilled Chicken Breast (G) (D)**

Served with Mushroom & Tarragon Cream Sauce

**Chilli Con Carne (D) (CE) (G)**

Served with Rice Tortillas & Sour Cream

**Steamed Sea Bass Fillet (S) (G) (SS) (F)**

Finished with Garlic, Ginger, Sesame & Soy

**Portuguese Chickpea Stew (CE)**

Finished with Smoked Paprika & Spinach

**Sirloin 6oz - £8.65 Supplement Charge**

**Chips - £2.50 Supplement Charge**

**Seasonal Salad - £3.00 Supplement Charge**

**6oz Fried Rump Steal £7.65**

**Sea Food Basket £7.95**

**Definitely**

**Sticky toffee Pudding (G) (D) (E)**

Served with Custard

**Lemon Meringue Pie (G) (E) (D)**

Served with Chantilly Cream

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

**Fresh Fruit Salad (V)**

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

*Served with an Assortment of Biscuits, Chilled Grapes & Chutney*

**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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**Residents Three Courses £21.95 Two Courses: £17.95 One Course: £13.95**

**Non-Residents 3 Course - £24.95 2 Course - £20.95**

**Chef:** Andrew Sherlock

**Restaurant Manager:** Inacio Sousa