

# Business Lunch

## Cold Appetizers

### Kale and Quinoa Salad

marinated kale, molasses dressing, roasted almonds, piquillo pepper, pear shavings



### Caesar Salad

Baby cos lettuce, turkey bacon, thyme & garlic croutons, creamy Caesar dressing, Parmesan



### Tomato Gazpacho

marinated tomato, feta snow, olive oil



### Beetroot Salad

Spicy Yoghurt cream, orange blossom, pumpkin seed, crouton



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## Hot Starters

### Roasted Tomato Soup

Slow roasted tomato, basil, olive oil



### Fried Calamari

Tartar sauce



### Truffle Arancini

Romesco sauce, parmesan, chives



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## Mains

### Grilled Chicken

Potato puree, greens, chicken jus



### New York Steak

marinated striploin, char-grilled broccolini, house-made fries

### Shrimp Linguini

Sautéed shrimp, tomato-based velouté, Parmesan, chives



### Creamy Quinoa

Slow-cooked quinoa, Parmesan cheese, asparagus, truffle oil



### Wild Mushroom Risotto

Creamy Arborio rice, wild mushrooms, Parmesan cheese



Soya



Sesame



Mustard



Fish



Eggs



Gluten



Dairy



Vegetarian



Shellfish



Peanuts



Nuts



## Sweets

### Sticky Pudding

Sticky Date & Toffee Pudding – date caramel



### Citrus Pavlova

Crispy meringue, berry coulis, mix berries, citrus cream Chantilly



### Basque Cheesecake

Burnt cheesecake with compressed lavender strawberry



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## Wine

Torres Magnetic, Sauvignon Blanc, Spain	30
Torres Magnetic, Syrah, Spain	30
Sea Change Prosecco, Italy	35

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**Starter, Main Course and Soft Beverage - 99**

**Starter, Main Course and Dessert – 99**

**Two Starters, Main and Dessert - 125**