

PRIMA DONNAS

ANNIVERSARY LUNCH MENU

13th – 18th November 2017

2 course £16.95 including 2 glasses (125ml) of Wine

3 course £19.95 including 2 glasses (125ml) of Wine

Plus a Discretionary 10% service charge

LIVE MUSIC EVERY LUNCHTIME

STARTERS

Crab filled Scotch Quails Eggs with Watercress Mayonnaise
Smoked Salmon, Goats Cheese & Lemon Mousse with Beetroot Carpaccio
Serrano Ham with Basil-infused Melon & Cantaloupe Shot

MAIN COURSES

Roasted Duck Breast with Butternut Squash, Braised Chestnut & Plum Sauce
Fillet of Fresh Hake with Bacon, Hazelnuts & Leeks
Herb-crusted Saddle of Lamb with Peas, Broad Beans, Pancetta & Mint Sauce

DESSERTS

Cinnamon Sugar Pancake Muffins with Raspberry Compote
Sticky Coconut Rice Pudding with Fresh Mango Compote
Chocolate Caramel Shortcake with Banana Ice Cream

ALTERNATIVELY, OUR A LA CARTE MENU IS ALSO AVAILABLE

Our Prices Are Fully Inclusive of VAT

All weights approximate uncooked. All our dishes are prepared in our kitchen where nuts, flour, etc. are commonly used, so we cannot guarantee our dishes will be free of traces of these products