

# Menu

## Starters

### **Homemade Tomato & Basil Soup (V)**

*Served with a bread roll and garnished accordingly.*

### **Duo of Chilled Melon**

*A large rose of honeydew melon and cantaloupe melon complimented with fresh forest berries and a strawberry and passion fruit coulis*

## Mains

### **Fillet of Chicken**

*Boneless chicken breast poached in white wine and masked with a sauce of wild mushrooms, chives and cream.*

### **Roasted Rib of Beef**

Accompanied with Yorkshire pudding, Traditional gravy, and Creamed Horseradish Sauce

### **Goats Cheese Tart (V)**

*Red onion, chilli, and sun blushed tomatoes with a balsamic glaze*

### **Baked Loin of Cod**

*Served with Crushed New Potato's & spinach, Vine Tomatoes and accompanied by a White Wine and Chive Cream Sauce.*

## Desserts

### **Banoffee Pie**

*Served with Ice cream or Cream*

### **Sticky Toffee Sponge**

*Served with Custard.*

Freshly Brewed Tea or Coffee with after dinner mints

**Cost £39.50pp**

Please make your selection from the menu above, using the **underlined** word to indicate your preference.

Any **Dietary** or **Special** requirements please advise on you booking form so we can try to provide an alternative if necessary.

Hotel Rembrandt 5:15 for 5:30pm. Dress code, please see upcoming events/more. For itinerary details in April 2025 at [www.adenveteransweymouth.co.uk](http://www.adenveteransweymouth.co.uk)