



Vista Menu One

Starters

Homemade Leek and Potato Soup **V GF**

Chefs' own traditionally made soup served with breaded croutons

Chefs' Breaded Garlic Mushrooms **V**

Mushrooms in a seasoned garlic breadcrumbs deep fried and served with a garlic dip

Classic Brussels Pate' **GFA**

Served with hogs bottom red onion marmalade and melba toast

Main Event

Slowly Roasted Leg of Pork **GFA**

Hand carved and served with sage and onion stuffing, apple sauce and chefs' homemade pan gravy

Chefs' Signature Stuffed Chicken Breast **GFA**

Chicken breast stuffed with a cream cheese wrapped in bacon and served creamy mushroom sauce

Fillet of Atlantic Salmon **GFA**

Pan fried and served with white wine dill sauce and new potatoes

Mediterranean Vegetable Wellington **V**

Vegetable marinated and encased in a puff pastry oven baked until perfectly golden and served with Mediterranean tomato concasse

Sweet Potato and Red Onion Tagine **V VG**

Slowly cooked in a tomato, Moroccan herbs and spices and accompanied with a spiced couscous.

All Main Courses Served with chefs' choice of Seasonal Vegetables and Potatoes

Sweet Endings

Homemade Fruits of the Forest Crumble **V**

Served with a creamy dairy custard

Belgium Luxury Chocolate Tart **V VG GF**

Served with tangy orange sorbet

Lemon Meringue **V**

Served with pouring Cream

To finish

Fairtrade Coffee or Tea and Treats

£29.95 per person

V = Vegetarian, VG = Vegan, GF= Gluten Free, GFA = Gluten Free Alternative

All our produce is sourced locally wherever possible.

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject to availability and is at the General Manager's discretion and can be withdrawn at any time