



## Vista Menu Two

### Starters

#### Homemade Seasonal Vegetable Soup **V GF**

Chefs' own traditionally made soup served with breaded croutons

#### Creamy Garlic Mushrooms **V GFA**

Button mushrooms sautéed and finished in a creamy garlic sauce

#### Fresh Seasonal Melon **V VG GFA**

Fresh seasonal melon served with a raspberry sorbet

### Main Event

#### Chefs' Homemade Beef Steak Pie **GFA**

Beef pieces slowly cooked in rich gravy sauce then encased in a shortcrust Pastry and oven baked until perfectly golden served with chefs' homemade gravy

#### Chicken Breast **GFA**

Chicken wrapped in bacon and served with a cream and white wine sauce

#### Fillet of Atlantic Salmon **GF**

Pan fried and served with a hollandaise sauce and accompanied with new potatoes

#### A Duo of Spicy Aromatic Garden Cakes **V VG GF**

A mix of broad beans, peas and spinach in herb breadcrumb served with a tomato and concasse

#### Mushroom, Cranberry and Brie Wellington **V**

Oven baked in a puff pastry case served with a creamy garlic mushroom sauce

All Main Courses Served with Seasonal Vegetables and Potatoes

### Sweet Endings

#### Chefs' Jam Sponge **V**

Served with vanilla creamy dairy custard

#### Luxury Belgium Chocolate Tart **V VG GF**

Served with a Orange Sorbet

#### Homemade Sherry Trifle **V**

Served with pouring cream

### To Finish

#### Coffee and Treats

£29.95

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This Menu is subject to availability and is at the General Manager's discretion and can be withdrawn at any time