



March

"Spanish"

"Gazpacho"

Charred Lemon – cucumber – tomato - croutons

"Paella"

Green lip mussels – Chicken – saffron - peppers

"Catalan"

Crème catalan – crunch – ice cream



April

“Mexican”

“Tacos”

Refried beans – tomato chipotle – guacamole – cheese

“Exotic Chicken”

Breast – papaya salad – chilli – port glaze - chorizo

“Churros”

Churros – chocolate sauce – vanilla ice



May

"German"

"Potato and bacon Soup"

Croutons - pickles

"Beef Roulade"

Mustard – gherkins – potato dumplings

"Strudel"

Apple – white chocolate - vanilla



June

"French"

"Onion soup"

Onions – butter – pastry

"Lamb Terrine"

Shank – crumb – red wine sauce – apple chutney

"Marquise"

Chocolate – crunch - sorbet



July

“Thai”

“Tom Yum”

Chicken – tomato – mushroom - lemongrass

“Kao Ka Moo”

Braised Pork Shin – rice – egg – pak choy

“Sticky Rice”

Sweet Rice – Seasonal Fruit – Ice cream



August

"Chinese"

"Dim Sum"

Duck – Shiitake Mushrooms – dipping Sauce

"Sweet and Sour"

Pork – Pinapple – peppers - Vermicelli

"Pancakes"

Pumpkin – vanilla



September

“British”

“Cullen Skink”

Leek – Potato – Smoked Fish – Croutons – Onions

“Beef”

Cheeks – black and Yorkshire pudding – caramelised carrots

“Apple”

Apple Crumb – custard - Sorbet



October

"Korean"

"Dumplings"

Pork – Glass Noodles – cabbage – dipping sauce

"Bibimbap"

Steamed Rice – Sesame Veg – 63° crumbed egg

"Rice Cake"

Rice Flour – Nuts – Fruit – Ice Cream



December

“Italian”

“Risotto”

Mushrooms – Parmesan - Pancetta

“Porchetta”

Pork Belly – Cracklings – Rosemary – Potatoes - greens

“Tiramisu”

Espresso – Amaretto - cocoa