

CATERINA'S

BISTRO



RESIDENTS TABLE D'HOTE MENU

ENTREES

CHEF'S SOUP OF THE DAY sourdough bread (GFO, V)

CAJUN CHICKEN CAESAR SALAD herb croutons & parmesan (GFO)

ROAST PEPPER HUMMUS selection of breads & cajun spiced chickpeas (GFO, LF, V)

BREADED MUSHROOMS creamy garlic aioli (V)

MAIN COURSE

SUPREME OF CHICKEN roasted carrots, carrot puree, duck fat roasted potato & thyme jus (GF, LFO)

FILLET OF HAKE parsnip puree, roasted new potatoes, roasted shallots & korma mayo (GF, LFO)

SPICED SHAKSHUKA mixed beans, chickpeas, guacamole & flatbread (GFO, LF, V)

6oz BURGER cheese, bacon, brioche bap & chips

THAI GREEN CHICKEN CURRY jasmine rice & flatbread

SIDE ORDERS £3.50

Triple cooked chips, garlic cubes, creamy mash, seasonal vegetables, chef's salad

DESSERTS

MORELLI'S SUNDAE oreos & cream & honeycomb ice creams with toffee sauce (GFO)

SALTED CARAMEL BROWNIE Morelli's oreos & cream ice cream & caramel sauce

LEMON POSSET seasonal berries & shortbread (GFO)

STICKY TOFFEE PUDDING Morelli's honeycomb ice cream

CHOICE OF TWO COURSES INCLUDED IN PACKAGE
TREAT YOURSELF TO AN ADDITIONAL COURSE FOR £6.00

GF – gluten free GFO – gluten free option available V – vegetarian LF – lactose free LFO – lactose free option
Please speak to a member of staff for more information



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