



www.redwood-restaurant.co.uk

Dinner Menu: Tuesday, 18 August – Saturday, 22 August 2009

£21.95 for 2 courses / £25.95 for 3 courses

Starters

Pork Tenderloin with Spicy Chilli-Coconut Tomato Salad

Bouillabaisse Style Fish Soup with Red Pepper Rouille & Gruyere Croutons

Blueberry, Goat Cheese & Crispy Prosciutto Salad with Bramble-Lavender Vinaigrette
(please ask to make vegetarian by removing prosciutto)

Starters served with Fresh Bread and Roasted Heads of Garlic in Olive Oil

Mains

Soy & Chilli Marinated Flank Steak with Basil Pesto
served with Warm Sweet Potato, Feta & Spinach Salad

Blackened Salmon with Citrus Labne
served with Warm Couscous Salad with Tomatoes, Courgettes & Sweet Pepper

Broccoli, Chickpea & Halloumi Fritters with Lime-Chilli Yoghurt
served with Warm Spinach & Tomato Salad (V)

Desserts

Limoncello Panna cotta with Strawberry-Basil Coulis

Crème Fraiche Vanilla Cheesecake with Fresh Summer Berries & Cointreu Syrup

IJ Mellis Cheeses with Biscuits, Fruit & Chutney
(£1.50 supplement)

Non-Alcoholic Beverages

Highland Spring Bottled Still or Sparkling Water (1 litre)	£2.50
Orange Juice, Diet Coke, Coke, Lemonade (tall glass/can)	£2.00
Artisan Roasted Coffee, Tea or Hot Chocolate <i>(Café Latte, Cappuccino, Espresso, Regular & Herbal Teas)</i>	£2.00
Extra Shot of Espresso	50p

*A discretionary 10% gratuity charge is added for parties of 6 or more.
Menus subject to change based upon product quality & availability.*