



www.redwood-restaurant.co.uk

Dinner Menu

Wednesday, 7 July – Saturday, 31 July 2010

£21.95 for 2 courses / £26.95 for 3 courses

Starters

Summer Gazpacho with Prawns & Crispy Tortillas
(please feel free to ask to omit prawns for vegetarian option)

Slices of Smoked Duck Breast with Rhubarb-Ginger Chutney on Sweet Potato Pancakes with Crème Fraiche

Spinach Salad with Broccoli, Oranges, Toasted Cashews, Crispy Rice Noodles & Sesame Dressing (V)

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

Mains

Roasted Pork Tenderloin with Mango & Red Pepper Salsa
served with Corn Cakes, Green Beans & Chipotle Chilli Sour Cream Sauce

Sea Bass with Citrus-Parsley Sauce
served with Warm Bulgur Wheat Salad with Olives, Tomatoes & Red Onions

Grilled Smoked Halloumi with Rocket Pesto
Served with Warm Chickpea, Chilli, Tomato & Spinach Salad (V)

Desserts

Lemon Tart with Blackberries, Blueberries, Amaretto Whipped Cream & Passion fruit Syrup

Lavender Panna Cotta with Honey Caramel Sauce

Three Specialty Cheeses with Biscuits, Fruit & Chutney
(cheeses supplied by JJ Mellis)

Non-Alcoholic Beverages

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

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

Please note we are not BYOW on Friday & Saturday Evenings; Corkage Fees £4 on Wednesday & Thursday