



www.redwood-restaurant.co.uk

Dinner Menu

Wednesday, 10 March – Saturday, 20 March 2010

£21.95 for 2 courses / £26.95 for 3 courses

Starters

Salmon Sashimi with Lemon, Pickled Vegetables & Fresh Herbs

Duck & Blueberry Chutney Rice Paper Spring Rolls with Pomegranate Dipping Sauce

Cucumber, Chilli & Tofu Salad with Carrots, Mint, Crispy Shallots, Peanuts & Sweet Rice Vinaigrette (V)

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

Seared Sea Bass with Ginger-Lime Sauce
served with Sautéed Brown Rice & Green Vegetables

Vietnamese Style Rice Noodle Soup with Vegetables, Tofu, Fresh Coriander & Aromatic Broth (V)

Desserts

Coconut & Lemongrass Crème Caramel with Macadamia Nut Brittle

Double Banana Cream Pie with Kahlua Whipped Cream & Caramel Sauce

Three Specialty Cheeses with Biscuits, Fruit & Chutney
(cheeses supplied by JJ Mellis & Henri's of Morningside)

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**