



THE GALLERY
RESTAURANT

**11th November 12th November 18th November 19th November 25th November
26th November**

Broccoli & Stilton Soup with Herb Croutons

A velvety, aromatic soup of tender broccoli and rich Stilton cheese, gently blended to perfection. Served warm with golden, herb-infused croutons for a delightful crunch.

Parsnip Fritter with Blue Cheese & Walnut Dip

A golden, crispy parsnip fritter with a soft, spiced interior, elegantly paired with a luxurious dip of creamy blue cheese and Caramelized walnut.



Baked Chilean Sea Bass topped with a Salsa Verde & Cherry Tomatoes

Delicate Chilean Sea bass, baked to tender perfection and crowned with vibrant Salsa Verde and cherry tomatoes. Served atop a zesty smashed pea and potato salad for a fresh, seasonal touch.

Mushroom Carbonara

Succulent mushrooms sautéed in butter and garlic, tossed in a rich, creamy carbonara sauce with parsley and a hint of black pepper, served over silky spaghetti.
sea salt.



Lime & Mascarpone Cheesecake

A refreshing layered cheesecake of zesty lime and smooth mascarpone, set on a crunchy ginger nut biscuit crust. Light, citrusy, and perfectly balanced.

Rice Pudding with Vanilla-Poached Apple

A comforting, creamy rice pudding baked to a golden finish, topped with tender apple delicately poached in vanilla-infused cream. A classic dessert with a sophisticated twist.