



THE GALLERY
R E S T A U R A N T

13th January 14th January 20th January 21st January 28th January

Roasted Red Pepper Soup with Herb Croutons

A velvety, deeply flavoured soup made from slow-roasted red peppers, gently simmered with garlic and herbs. Served warm with golden, herb-infused croutons for a satisfying crunch.

Halloumi-Stuffed Pepper

A vibrant, juicy bell pepper roasted to perfection, filled with golden cous cous and lightly fried halloumi cheese and aromatic herbs. A colourful and satisfying vegetarian centrepiece.



Beef & Vegetable Stir-Fry with Egg Noodles & Prawn Crackers

Tender strips of beef and a rainbow of fresh vegetables stir-fried in a Savory, aromatic sauce. Served over silky egg noodles and accompanied by crisp prawn crackers for extra texture.

Vegetable Lasagne

Layers of rich tomato sauce, tender pasta, and a medley of roasted vegetables, topped with melted mozzarella and parmesan. Served with a crisp, fresh side salad of mixed greens, cherry tomatoes, and cucumber drizzled with a light herb vinaigrette. A comforting, hearty Italian classic made entirely vegetarian.



Jam Sponge with Custard

A light, fluffy steamed sponge cake generously filled with sweet fruit jam, served warm with a pour of smooth, golden custard. A timeless British dessert with nostalgic charm.

Strawberry & Cream Profiteroles

Golden, airy pastry balls filled with luscious, whipped cream and fresh strawberries, lightly glazed and elegantly presented. A delicate and indulgent finish to any meal.