

# Royal Corinthian Bistro...



## Main Course...

### Confit Duck Leg...£16 (members £13.60)

Slow cooked duck with potato gratin, green beans & port red currant jus  
(SD/M)

### Lobster Risotto...£17 (members £14.45)

Braised Arborio rice with lobster, cream, tomato & herbs  
(CR/M/SD)

### Chicken Breast...£16 (members £13.60)

Roasted chicken with stilton, bacon & asparagus chefs potatoes & seasonal vegetables  
(M/SD)

### Beef Wellington...£30 (members £25.50)

Fillet steak with mushroom duxelle in puff pastry, au lait sauce, potato gratin & steak garnish  
(G/M/E/SD)

### Pesto Salmon...£16 (members £13.60)

Baked salmon with herb crust on roasted Mediterranean vegetables & pesto  
(F/M/G/SD/N)

### Ricotta & Asparagus Giganti...£16 (members £13.60)

Filled fresh egg pasta tossed in soft herb nut free pesto  
(G/M/E/SD)

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## Dessert...

### Chocolate Pear Tart...£8 (members £6.80)

Served with chocolate sauce & ice cream  
(G/M/E)

### Apple & Cinnamon Crumble...£8 (members £6.80)

Served with custard & ice cream  
(M/E/S)

### Biscoff Cheesecake...£8 (members £6.80)

Homemade soft set caramelized biscuit cheesecake  
(G/M/E/S)

Allergy Key... this means the dishes contain the following...

(C) celery... (G) gluten... (Cr) crustacean... (E) egg... (F) fish... (L) lupin... (M) milk... (MO) mollusc...  
(MU) mustard... (N) nuts... (P) peanuts... (SS) sesame seeds... (S) soya... (SD) sulphur dioxide...