



## C Y P R U S A V E N U E





**Graduation Menu** 

**Bubbles on arrival** 

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## **Starters**

Soup of the day, sourdough
Cajun spiced squid, burnt aubergine aioli, tomato salad
CA pork terrine, spiced plum, brioche
BBQ peach & goats cheese salad, hot honey dressing
Butternut squash & vegan cheese spring roll

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## **Mains**

BBQ Braised boneless beef ribs, red cabbage slaw & cornbread fritter
Fish of the day, smoked tomato, Provençal vegetables
Irish Moiled cheeseburger, short rib jam, parmesan fries
Tandoori half roast chicken, cucumber salad, Bombay potatoes
Veggie meatball flatbread, marina sauce, Corey's fries

## **Desserts**

Passionfruit delice, pistachio, macaron
Sticky toffee madeleines, butterscotch, salt caramel ice cream
Baked Alaska, mango & coconut
Today's cheese plate

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Choice of tea/coffee

£33







