

# SPA LOUNGE *Menu*

BOOKING NAME: \_\_\_\_\_

TREATMENT TIME(S): \_\_\_\_\_

TABLE TIME (12:00PM - 2:30PM): \_\_\_\_\_

ALLERGIES/DIETARY  
REQUIREMENTS: \_\_\_\_\_

## STARTERS

- BARRATA DI PUGLIA  
Roasted Peach , Fresh Thyme & Balsamic Vinegar Pearls (GF)
- SMOKED SALMON TERRINE  
Chive Cream Cheese, Crispy Capers & Melba Toast (GF)
- SOUP OF THE DAY  
Crusty Sourdough (GFO, DFO)

## MAINS

- SALMON EN CROUTE  
Wilted Spinach & A Creamy White Wine Sauce (DFO)
- CAESAR SALAD  
Croutons, Soft Boiled Egg & Parmesan (V, GFO)  
◆ Add Chicken Breast £4.50
- VEGAN FETA SALAD  
Herbed Cous Cous, Pomegranate & Mixed Leaf (DF, VG)
- NAM KHAO CRISPY CHICKEN AND RICE SALAD  
Peanuts, Fresh Chilies, Thai Basil and Fresh Mint with Toasted Rice (DF, N)
- RAGU RIGATONI  
Creamy Tomato, Mascarpone Chicken Sauce & Parmesan Crisp

## DESSERTS

- MADAGASCAN VANILLA PANNA COTTA  
Biscotti Crumb & Granny Smith Apple Gel (GFO, V, N)
- WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE  
Lime Meringue & Black Berries (V)
- CHOCOLATE AND CARAMEL TART  
Vanilla Ice Cream (V)
- PETIT FOURS  
Selection of 3 Mini Bite Sized Desserts (N)

Please speak to your server if you have any dietary requirements

(V) - Suitable for Vegetarians  
(VG) - Suitable for Vegans  
(DF) - Dairy Free  
(GF) - Gluten Free

(DFO) - Dairy Free Option Available  
(GFO) - Gluten Free Option Available  
(N) - Contains Nuts