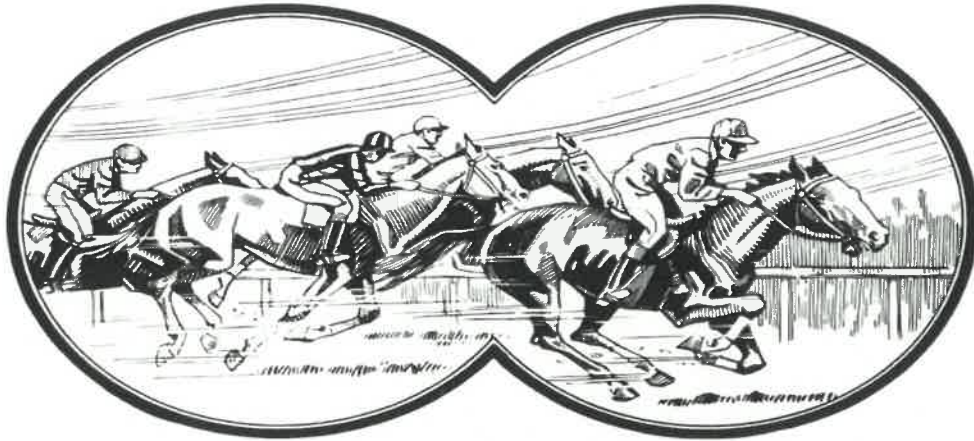




Owners and Trainers Menu

8th September 2026

Beef Bourguignon: Fork-tender beef, Slow-braised in a rich velvety red wine, mushroom sauce & with smoked bacon and sweet pearl onions

Atlantic Salmon Fillets with Provençale Sauce

Delicate flaky salmon fillets, lightly seared and topped with a vibrant sun-ripened tomatoes, olives and caper Provençale sauce.

Quinoa-Stuffed Peppers with Roasted Tomatoes & Feta (V)

Oven-roasted bell peppers generously stuffed with a hearty mixture of quinoa, Mediterranean vegetables, sweet roasted tomatoes and crumbled Greek Feta cheese.

served with:

Velvety Mashed Potatoes

Smooth and Creamy mashed Potatoes

Panache of Seasonal Vegetables

A colourful assortment of market-fresh, lightly steamed seasonal vegetables.

Desserts

Chef's selection of Desserts