

# *Cantina Vinopolis*

## *Daily Menu*

*Seasonal Soup <sup>(v)</sup>*

*Buffalo Mozzarella, Avocado and Vine Cherry Tomato Salad with Balsamic Vinaigrette <sup>(v)</sup>*

*Spiced Grilled Squid with Panzanella Salad, Green Olives, Tomatoes and Chorizo Salsa*

*Tian of Dressed Crab and Avocado served with Avocado Oil*

*Cured Beef with Vine Cherry Tomatoes, Rocket, Parmesan Cheese and House Vinaigrette*

*Duck Rillettes with Toasted Bread and Mixed Salad*

*Scottish Smoked Salmon Roulade with Chive Crème Fraiche, Caviar, Salad and Homemade Bread*

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*Chicken Stuffed with Spinach and Mozzarella served with Fondant Potato, Grilled Mediterranean Vegetables and Chicken Jus*

*Rump of Lamb served with Dauphinois Potatoes, Spinach, Baby Vegetables and Red Wine Jus*

*Fillet of Beef with Squash, New Potatoes, Mushroom, Beans, Baby Onions, Baby Spinach and Red Wine Jus*

*Swordfish with Crushed Royal New Potatoes, Chorizo, Spinach and Spiced Tomato Salsa*

*Salmon with Grilled Marinated Fennel, New Potatoes, French Beans and Red Onion and Tomato Salsa*

*Aubergine Tortelloni with Vine Cherry Tomato and Basil Sauce with Rocket and Parmesan Salad <sup>(v)</sup>*

*Sides: French Beans & Mange-Tout, Chips, New Potatoes, Red Onion & Tomatoes Salad, – Supplement £3.00*

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*Cinder Toffee Parfait with Caramelised Pear*

*Profiteroles with Strawberry Cream Sauce and Chocolate Sauce*

*Chocolate Mousse with Vanilla Ice Cream*

*Selection of Cheeses with Grapes, Crackers and Home Made Chutney <sup>(v)</sup>*

*2 Courses £25.95*

*3 Courses £29.95*