

Away 2 Dine

DINING EXPERIENCE

SAMPLE EVENING DINNER MENU

Homemade Soup of the Day
with Chef's Garnish

Warm Prawn Tartlet
with a Chilli Dressed Salad

Chicken Liver Parfait
with Cumberland Sauce

Tomato, Mozzarella & Basil Salad
drizzled with Olive Oil

Beef or Vegetable Chilli
with Rice & Nachos

Sorbet

A light water ice to cleanse the palate

Roast Rump of Lamb
with a Cream of Garlic & Rosemary Sauce

Breast of Chicken
with a Sherry Vinegar & Baby Onion Glaze

Supreme of Salmon
served with a Lemon, Pepper & Tomato Salsa

Pan Fried Haloumi
on a Vegetable & Puy Lentil Tower

All served with Seasonal Vegetables

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Cinnamon Biscuit with Apple & Rhubarb
with Elderflower Sauce

Chocolate Cherry Mousse

Moira Rose Eton Mess

Fig & Mascarpone Tart
with a Port Syrup

Selection of Cheeses

served with an assortment of Biscuits, Celery & Grapes

Fresh Ground Coffee or Tea
served with Mints

Five Courses £39.00 per person
Three Courses £35.00 per person
(Menu Prices exclude Boat Hire)

Away 2 Dine

DINING EXPERIENCE

SAMPLE SUNDAY ROAST MENU

Homemade Soup of the Day
with Chef's Garnish

Smoked Salmon & Prawn Roulade
served on a Bed of Leaves

Tomato, Mozzarella & Basil Salad
drizzled with Olive Oil

Roast Topside of Beef
with Yorkshire Pudding & Pan Gravey

Breast of Chicken
with a Garlic & Sweetcorn Sauce

Smoked Haddock with Welsh Rarebit Topping
set on a light Tomato Sauce

Fresh Vegetable Strudel
with a Warm Plum Sauce

All served with Seasonal Vegetables

Chef's Crumble of the Day
served with English Custard

Chocolate Mousse Surprise

The Moira Rose Eton Mess

Selection of Cheeses
served with Biscuits, Celery & Grapes

Coffee with Mints

Three Courses £24.00 per person
(Menu Prices exclude Boat Hire)

Away2dine Limited
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