



NOEL'S

BAR & RESTAURANT

GROUP DINING
MENU 1

S U M M E R S E A S O N

SUMMER GROUP DINING MENU 1

3 COURSES £50

STARTERS

Soup of the Day

(VE) (GF available)

Home-made bread

Crispy Calamari

Tartare sauce

Classic Bruschetta

(VE) (GF available)

Home-made bread, fresh tomatoes,
basil, olive oil

Spicy Tempura Prawns

Fresh mango & chilli salad,
sweet chilli sauce

Honey-drizzled

Goats Cheese Stacks

(GF available)

Home-made bread, fig chutney,
fresh figs

MAIN COURSES

Charcoal-grilled Chicken

Souvlaki (GF available)

Two skewers of marinated
chicken fillet, mixed salad,
pitta bread, tzatziki

Pan-fried Fillet of Salmon

Beetroot mash, teriyaki sauce

Tagliatelle Burrata

(V) (GF available)

Cherry tomato sauce, fresh
burrata

28 Days Aged Aberdeen Angus

Rib-eye Steak (10oz)

Chipped potatoes,
grilled tomato

Linguine alla Marinara (GF available)

Mussels, king prawns, octopus,
squid, red Argentinian prawn,
cherry tomatoes, chilli,
lobster & brandy bisque

DESSERTS

Pistachio Tiramisu

Mascarpone, pistachio paste,
espresso & dark chocolate

Strawberry & Basil Tart (V)

Lemon sorbet, fresh
strawberries, butter biscuit
crumb, lemon zest

Italian Ice Cream/Sorbet

Selection (V/VE) (GF available)

Choose three scoops of vanilla,
chocolate, strawberry, pistachio,
Ferrero Rocher ice cream/
lemon, raspberry or mango sorbet

Noel's Cheesecake (GF available)

Pistachio & white chocolate,
Italian meringue,
pistachio crumb

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan

