



GEM HOTELS

GEM STRATHMORE HOTEL

TDH MENU

STARTERS

Home-made Soup of the day (vegan)

served with a warm bread roll

Smoked Salmon & spinach salad

served with a lemon -dill dressing

Home-made fish cakes

served on a bed of salad leaves & accompanied by sweet chilli dressing

Salad Caprese (v)

tomato, mozzarella and fresh basil served with pesto & balsamic glaze

MAIN COURSES

Grilled corn-fed chicken supreme

served with new potatoes, braised leek, roasted cherry tomatoes & accompanied by a white wine sauce

Grilled Lamb Cutlets

served with sautéed potatoes, asparagus, peppers and a rosemary jus

Pan-Fried Cod

served with roasted Mediterranean vegetables & hasselback potatoes & accompanied by a mixed pepper sauce

Spinach & Ricotta Pasta Pillows (v)

served in a creamy mushrooms sauce

Creamy coconut chickpea curry (vegan)

Served with saffron pilau rice

DESSERTS

Cake of the day

Vegan chocolate cake

Selection of Ice-cream or Sorbet

Fresh fruit salad

TEA/COFFEE

3 Courses @ £45.00 per person

2 Courses @ £39.00 per person

Items marked with (v) are suitable for vegetarians. Items marked (vegan) are suitable for vegans. Some of our dishes may contain traces of nuts & seeds. Please speak to a member of staff about specific menu ingredients and/or allergens.