



**CLASS OF 2018**  
**GRADUATION MENU**  
**AVAILABLE FOR BOOKINGS MADE BETWEEN**  
**TUESDAY 17TH AND FRIDAY 20<sup>TH</sup> JULY**

**On Arrival**

Flute of Era Organic Prosecco

**Starter**

Grilled Lamb Kofta with Sumac Salad and Cacik Dip


(v) Courgette and Feta Fritters with Mango and Papaya Relish

 Thai Spiced Chicken Cakes with Sweet Chilli Dip

**Main Course**

Crispy Pork Belly and Purple Sprouting Broccoli served with Chilli, Coriander and Cardamom Basmati Rice and Caramelised Chilli and Hoi Sin Sauce

Pan Fried Fillet of Sea Bass with Sautéed New Potatoes, Asparagus, Samphire and Coconut and Tomato Salsa

 Thai Green Chicken Curry with Green Beans, Sugar Snap Peas and Red Peppers, served with Chilli, Coriander and Cardamom Basmati Rice  
*(v) Vegetarian Option with Paneer*

Baked Salmon Fillet with Asparagus, Smoked Pancetta, Asparagus, Sautéed Broad Beans and Silver Skin Onions

*Or choose for our Halcyon Pizza Menu*

**Dessert**

(v) Warm Chocolate Brownie with Amaretto Ice Cream

(v) Baked Vanilla and Caramel Biscuit Cheesecake with Vanilla Ice Cream

(Vg)(GF) Raspberry Sorbet

**THREE COURSE SET MENU**  
**WITH PROSECCO £24.95**

**ADVANCE BOOKING SECURED WITH A £10 DEPOSIT REQUIRED**

**For all enquiries please call 0116 270 6077**  
**or email [info@halcyonkitchen.com](mailto:info@halcyonkitchen.com)**

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