

Junction One Restaurant

Starters

Chef's Homemade Cream of Vegetable Soup

Anti-Pasto; Italian Appetizer of Cured Meats, Anchovies, Sundried Tomato & Marinated Olives With Extra Virgin Olive Oil & Lemon

Cream Cheese and Smoked Salmon Roulade with a Petit Salad Served with A Lemon and Dill Dressing Finished with Baby Capers

Mussels Served in a Creamy White Wine Sauce

Smoked Chicken Salad; Tender Chicken Pieces on a Bed of Crunchy Salad, Served with a Sweet Chilli Sauce

Chef's Main Courses

House Cut 10oz Prime Sirloin Steak, Cooked to Your Liking, Served with Onion Rings & a Choice of Peppercorn Sauce or Garlic Butter

Half Roast Crispy Duck, Served with a Cherry Sauce

Milano Chicken; Supreme of Chicken Breast, Stuffed with Mozzarella Cheese, Spinach and Sun Dried Tomato, Wrapped in Parma Ham and Served with a Light Tomato Sauce

Poached Fillet of Cod Stuffed with a Salmon Mousse, Served with a White Wine Sauce

Wild Mushroom Risotto Served with a Fire Roasted Red Relish & Finished with a Balsamic Glaze

Desserts

Homemade Sherry Trifle Served with Freshly Whipped Cream

Carrot Cake Served with Fresh Cream

Baileys Irish Cream Cheesecake

Caramelised Crème Brulee

Classic Banoffi Pie

Freshly Brewed Tea/Coffee