

Pop-Up Restaurant

Saturday 20th Oct

Sui Generis

Starter

Broccoli & Stilton Soup (v)

A luxuriously flavorsome soup topped with rich cheesy stilton croutons & toasted almonds, the ultimate in Autumnal comfort food.

Crab Cakes with Sweet Chilli Sauce

Fresh crab cakes served on a bed of watercress with a sweet and tangy chilli hit.

Main Course

Roasted Stuffed Peppers (v)

Roasted peppers packed full of mushroom, walnuts & goats cheese served with rice and roasted vine tomatoes with a balsamic dressing.

Lamb Shank

Slow roasted lamb shank served with roasted vegetables on a bed of minted mashed potato and a rich lamb gravy.

Dessert

French apple almond cake (v)

A fragrant slice of almond cake with a custard like bottom & crisp top using sweet and tart apples - served with vanilla ice cream.

Lemon & Ginger Cheesecake (v)

Rich & creamy, full of bright lemon flavor on a gingernut cookie crust served with lemon curd and cream.

Fudge Brownie Ice Cream Cake (v)

Chocolatey vanilla fudge ice cream sandwiched between chocolate brownie & served with a warm chocolate fudge sauce.

3 courses + tea or coffee £30 per person

Be there 6pm – service begins 6:30pm

Bookings are on a first come first served basis.

Please call, txt or email **Christa** on **07702025251**
christa_belshaw@hotmail.com to book your table

Pre order your selections by no later than 7pm on

Wednesday 17th October 2018

Venue: The Park Tennis Club,

Tattershall Road

Nottingham, NG7 1BX