



Luncheon Menu

Spring/Summer 2016

Soup du Jour

Ham and Leek Chowder garnished with chopped parsley

Chilled Gazpacho garnished with homemade croutons

Entrées

Croque Monsieur with Salad and STG vinaigrette
(Ham and aged cheddar on ciabatta with a hint of Dijon mustard, grilled)

Croque Madame with Salad and STG vinaigrette
(Roasted vegetables marinated in a gentle balsamic vinaigrette with goat's cheese on ciabatta, grilled)

The Fave with Salad and STG vinaigrette
(Egg salad on a fresh croissant, garnished with crudités)

Grilled Sandwich Special of the Day (ask us)

Desserts

STG Ice Cream Sundae
with home-made fudge sauce, fresh whipped cream and a cherry

Home-made lemon vanilla Cheesecake with three-berry coulis

Pie du Jour (when available - ask us)

Lime Square or Raisin Butterscotch Square

Beverages

San Pellegrino Mineral Water (1g. bottle)

San Pellegrino Mineral water (glass)

Apple, Orange or Tomato Juice

Still Lemonade, fizzy Lemonade, V-8 Juice, Nestea,
fizzy Cranberry/Raspberry, Ginger Ale,
fizzy Orange/Tangerine, fizzy Fruit

Pot of Tea

Colombian Coffee

We also serve afternoon tea and scones with homemade strawberry jam, butter (and crème fraîche, if ordered two days before) from 2:30 pm onwards. English-style tea sandwiches and pastries/cakes are also available if you give us advance notice that these items will be required. The cost for a complete 'Afternoon Tea

Please note that a 15% gratuity will be added to 'complete afternoon tea bills' for groups of 10 or more people.