

# A Philippine Feast

## Menu

Please tick 1 option from each category, and return to Sian, Linda or Abby before Friday 29<sup>th</sup> September. Thank you

### Starters

- Kinilaw** – A raw fish salad (V)  
Tuna, white vinegar, garlic, lemon juice, tomatoes, red onion, fresh ginger, coconut milk
- Lumpia** – Filipino spring rolls (V)  
Garlic, carrot, onion, spring onion, green cabbage, salt & pepper, soy sauce, **spring roll wrappers**

### Main Course

- Adobo** – Marinated chicken, served with rice  
Chicken, soy sauce, white vinegar, garlic, black peppercorns, bay leaves, onion, brown sugar, chillies
- Vegetable Curry** – Vegetables, cooked in a curry sauce served with rice (Vegetarian & Vegan)  
Potatoes, garlic, onion, curry powder, salt & pepper, red pepper, green pepper, **celery**, coconut milk

### Desserts

- Mango Float** – A chilled dessert made from cream and mangoes, on a biscuit base (V)  
Mangoes, double cream (containing **milk**), sweetened condensed **milk**, digestive biscuits (containing **gluten**), ginger nut biscuits (containing **gluten**)
- Mamon** – A Filipino sponge cake (V)  
Cake **flour**, baking powder, **eggs**, sugar, vanilla extract, cream of tartare, unsalted butter
- Champarado** – Coconut milk chocolate rice pudding (Vegetarian & Vegan)  
Pudding rice, light coconut milk, cocoa powder, sugar, salt, thick coconut milk

**Please note, common allergens have been marked in bold. Although all efforts will be made to avoid cross-contamination, food will be prepared in a kitchen handling other ingredients, so this cannot be guaranteed. If you have any food allergies or other dietary requirements, please contact us and we will make every effort to accommodate your needs.**