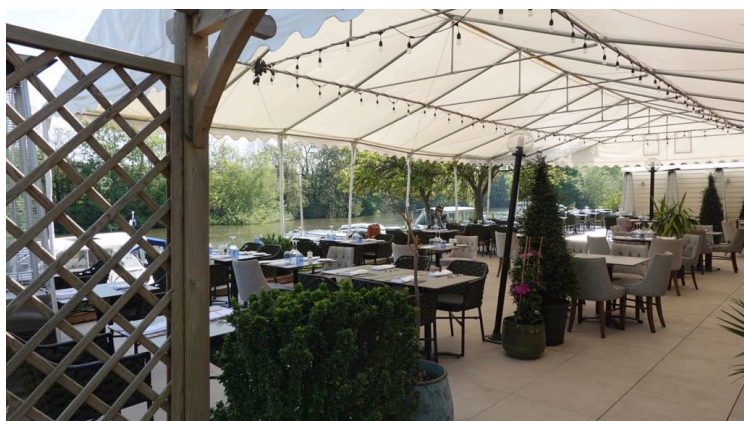


Summer Lunch

At

MEDITERRANEUM



Wednesday 5th August 2026 at 12:30 pm

Why don't you join us all for lunch by the river?

This restaurant is right by the river and we can sit and watch the river flow by as we enjoy a tasty selection of starters, a choice of main course, a lovely dessert and finishing your meal with a cup of coffee. Who could resist!

I wish to book.....(places) at a cost of £ 60:00 each.

Name(s)

E-mail address

Telephone No.

Please give/send form and payment to Ros Majer

For more information please email memsecenglemere@gmail.com

TASE members will be given priority booking but non-members are welcome when there are spaces available.

TASE cannot be held responsible for any personal accident, loss, damage, or theft of members' property. Members are covered against proven liability to third parties.

Informal photographs are taken during visits/tours/events and may be used for the Newsletter / Website. Should you not wish to be included please make this clear to the organiser.

Directions

Mediterranevm Restaurant is inside Bray Marina which is on Monkey Island Road, Bray. SL6 2EB.

Road sign on A308



Marina entrance sign



The turning to Monkey Island Road is off the A308. Some photos to guide you are shown above.

As you go along Monkey Island Road there are two speed bumps which are quite difficult to see each side of the entrance to the Cemex concrete plant, so beware. Turn right into the marina and, staying to the left, follow the road around the outside until you come to the restaurant.

See you there!

Booking and Menu Choices

Summer lunch 2026

Please book ONE/TWO places for:

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Menu Choices

Enter names at the top of the columns below and tick the box to indicate choices.
Please let us know if you are gluten and/or dairy intolerant.

Mains		
<i>Medallions of Beef</i> Char-grilled medallions of beef tenderloin with mushroom and truffle cream sauce. Served with triple cooked hand cut chips		
<i>Involtini di pollo</i> Chicken filet wrapped with Parma ham, stuffed with asparagus and manchego cheese served with chorizo sauce and vegetables		
<i>Halibut</i> Oven baked halibut, Jerusalem artichoke veloute, dauphinoise potatoes		
<i>Vegalangelo, (VE)</i> King oyster mushrooms, asparagus, heritage carrots, beetroot asparagus veloute, celeriac puree		
Desserts		
<i>Pistachio profiteroles.</i> Delicate choux pastry with smooth pistachio cream, citrus, warm dark chocolate, candied pistachios and a scoop of pistachio ice cream		
<i>Homemade strawberry cheesecake</i>		
<i>Chocolate pudding</i> Tempting gooey-centred chocolate pudding made with real Belgian chocolate		
ALLERGIES		

Coffee or Tea to follow

I enclose a cheque for £..... as payment for people @ £60/ per person. Please note that this payment is non-refundable. Cheque to The Arts Society Englemere.