



## HOTELS

# June Tribute Menu

### **BBQ Chicken Summer Salad** (ga, va)

BBQ roasted chicken, black beans, roasted corn, crisp romaine lettuce, topped with ranch dressing and tortilla chips

### **Tomato & Mozzarella Carpaccio** (gf, v, va)

finely sliced vine tomatoes and fresh mozzarella with fresh basil, olive oil & balsamic glaze

### **Woodland Pate** (ga)

with seasonal chutney & rustic toast

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### **Fajita Stuffed Breast of Chicken** (gf, va)

chicken breast stuffed with caramelised onions, mixed peppers, cheddar & cream cheese

### **Sirloin of Beef** (ga)

cooked in a caramelised onion & red wine sauce  
(please note this is cooked in the sauce and cannot be cooked to order)

### **Roasted Aubergine** (gf, vg)

marinated in a tamarind glaze & slow roasted

All served with parmentier potatoes & seasonal vegetables

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### **Jaffa Cake Jelly & Ice Cream** (gf, va)

orange jelly set with mandarin segments, vanilla ice cream, chocolate sauce, whipped cream and jaffa cake top

### **Caribbean Inspired Fruit Salad** (gf, vg)

with melon, pineapple & coconut

### **Selection of Cheese & Biscuits** (ga, v)

cheddars, Wensleydale & brie served traditionally with crackers, celery & a red onion chutney

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### **Tea & Coffee**

gf – gluten free

v – vegetarian

vg – vegan

ga – can be adapted to suit a gluten free diet

va – can be adapted to suit a vegan diet