

July Tribute Menu

Tomato Three Ways (gf) (v) (vg)

finely sliced heritage tomatoes topped with crumbled feta & roasted red peppers
finished with a homemade sundried tomato pesto & a shot of homemade tomato gazpacho

Classic Prawn Cocktail (gf)

succulent prawns mixed with a marie rose dressing
served in a lettuce cup with a shredded lettuce & carrot salad

Mexican Quesadillas (gf)

mini tortilla filled with a tomato & sweetcorn salsa, black beans, shredded chicken
finished with melted cheese & sour cream

Avocado Caesar Salad (gf) (v)

iceberg lettuce & creamy avocado, mixed with croutons, cherry tomatoes, shaved parmesan & a creamy
Caesar dressing

Minted Lamb (gf)

with parmentier potatoes, seasonal vegetables & a minted lamb gravy

Hunter's Chicken (gf)

chicken breast stuffed with cheese & wrapped in bacon, oven roasted with barbeque sauce
with parmentier potatoes & seasonal vegetables

Asian Salmon (gf)

with a sticky sauce of honey, soy, garlic & ginger & finished with a sprinkle of sesame seeds
with parmentier potatoes & seasonal vegetables

Stuffed Charred Peppers (gf) (v) (vg)

stuffed with Mexican style rice, sweetcorn & tomato salsa

Popping Prosecco Lemon Cheesecake (v)

light lemon sponge topped with a prosecco & popping candy cheesecake and prosecco jelly

Salted Caramel Ice Cream Sundae (gf) (v)

scoops of vanilla & salted caramel ice cream, whipped cream, caramel & chocolate sauce, finished with a
chocolate wafer roll & butterscotch popcorn

Caribbean Fruit Salad (gf) (v) (vg)

with Caribbean flavours of pineapple, kiwi, melon & coconut shavings, topped with Malibu scented cream

Selection of Great British Cheeses (gf) (v)

served traditionally with crackers, chutney & grapes

Tea & Coffee

(g) dish can be made gluten free or gluten free alternative available on request

(v) dish is suitable for vegetarians

(vg) dish can be adapted or made vegan on request