

June Tribute Menu

Homemade Summer Vegetable Soup (gf) (v) (vg)

Flaked Salmon Salad (gf)

whole baby gem lettuce leaves, shaved radish, watercress, fresh lemon & a lemon mayo dressing

Chicken Liver Pate (gf)

with onion chutney & rustic bread

Herbed Quinoa Salad (gf) (v) (vg)

mixed with fresh basil, baby spinach, roasted sweet potato, dried apricots & crumbled goat's cheese

Traditional Roast Sirloin of Beef (gf)

with roast potatoes, seasonal vegetables & a Yorkshire pudding

Stuffed Loin of Pork (gf)

homemade stuffing of minced pork, breadcrumbs, fresh herbs & pine nuts

with roast potatoes, seasonal vegetables & a creamy apple sauce

Oven Roasted Loin of Cod (gf)

with a creamy watercress sauce

new potatoes & a garden salad

Mediterranean Stuffed Butternut Squash (v)

filled with cannellini beans, mozzarella cheese, peppers & tomatoes

topped with a pumpkin & sunflower seed breadcrumb

Mojito Slice (gf) (v)

Layered sponge and mousse flavoured with all the tastes of a great Mojito! Served with a scoop of lemon sorbet

Cherry Crunch Trifle (gf) (v)

black cherries & blueberries muddled with custard, whipped cream, chocolate brownie & chocolate cornflake cake bites

Mixed Berries (gf) (v) (vg)

mixed summer berries with a tangy coulis & fruit sorbet

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