

## October Tribute Menu

**Homemade Sweet Potato & Carrot Soup** (gf) (v) (vg)

**Beetroot Cured Smoked Salmon** (gf)

topped with crème fresh & lemon dressed rocket

**Chicken Caesar Salad** (gf)

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

**Mediterranean Bruschetta** (gf) (v) (vg)

topped with slow roasted tomatoes, creamy goat's cheese & a balsamic glaze

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**Traditional Roast Sirloin of Beef** (gf)

with roast potatoes, seasonal vegetables & a Yorkshire pudding

**Oven Roasted Chicken** (gf)

with a creamy mushroom & balsamic sauce, roast potatoes & seasonal vegetables

**Slow Roasted Sea Bass** (gf)

with lemon & basil & served with a tomato & pepper ragout

with roast potatoes & seasonal vegetables

**Vegetable Enchilada** (gf) (v) (vg)

topped with fresh tomato & sweetcorn salsa & sour cream, on a bed of white rice

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**Chef Dessert** (gf) (v)

to be confirmed

**Dutch Apple Pie** (gf) (v)

with custard

**Cherry Crunch Trifle** (gf) (v)

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

**Selection of Great British Cheeses** (gf) (v)

served traditionally with crackers, chutney & grapes

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**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