

## March Tribute Menu

**Homemade Tomato & Thyme Soup** (gf) (v) (vg)

**Prawns & Avocado** (gf)

succulent prawns & creamy avocado layered with lemon scented crème fresh & dressed watercress

**Chefs Pate** (gf)

spiced fruit chutney, rustic crouton

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

with fresh basil, baby spinach, roasted sweet potato, dried cranberries, crumbled goats cheese & a sweet cranberry dressing

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**Herb Crusted Leg of Lamb** (gf)

with a lamb & redcurrant gravy, roast potatoes & seasonal vegetables

**Bacon Wrapped Chicken** (gf)

stuffed with green pesto & mozzarella, served with a rich tomato sauce  
served with roast potatoes & seasonal vegetables

**Pan Fried Seabass** (gf)

with roast potatoes & citrus dressed broccoli

**Mushroom & Stilton Wellington** (v) (vg)

served with roast potatoes & seasonal vegetables

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**Eaton Mess Cheesecake** (gf) (v) (vg)

baked white chocolate cheesecake on a shortbread biscuit base, rippled with strawberry sauce decorated with raspberries, meringue pieces, strawberry sauce & white chocolate shavings

**Chocolate Profiteroles** (gf) (v)

cream filled choux buns topped with chocolate sauce

**Blackberry & Apple Ice Cream Sundae** (gf) (v) (vg)

scoops of blackberry & apple ice cream with green apple puree, fresh blackberries & topped with whipped cream & a toasted buttery crumble

**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