

April Tribute Menu

Homemade Leek & Potato Soup (gf,v,vg)

Smokey Prawn Cocktail (gf)

topped with lemon scented crème fresh, smoked paprika & served in a baby gem lettuce boat

Honey & Mustard Chicken Skewers (gf)

served cold with homemade red cabbage coleslaw & dressed green leaves

Balsamic Mushroom Bruschetta (gf,v,vg)

button mushrooms pan-fried with fresh thyme and balsamic reduction, served on toasted sourdough

Steak Diane (gf)

sirloin of beef cooked in a creamy mushroom, brandy & mustard sauce served with roast potatoes & seasonal vegetables.

(please note this is cooked in the sauce and cannot be cooked to order)

Stuffed Loin of Pork (gf)

oven roasted loin stuffed with a homemade herby breadcrumb stuffing

roast potatoes & seasonal vegetables

Asian Salmon (gf)

with a sticky sauce of honey, soy, garlic & ginger

with roast potatoes & seasonal vegetables

Mexican Vegetable Enchilada (gf,v,vg)

topped with a tomato & sweetcorn salsa & sour cream, served with wild rice

Black Forest & White Chocolate Torte (gf,v)

bourbon biscuit base with a creamy white chocolate mousse & a dark cherry & kirsch filling

Lemon Meringue Ice Cream Sundae (gf,v,vg)

scoops of vanilla & lemon ice cream, with lemon curd, crisp meringue & finished with lemon zest & a

shortbread biscuit crumb

Salted Caramel Profiteroles (gf,v)

cream filled profiteroles topped with chocolate & salted caramel sauce

Selection of Great British Cheeses (gf,v,vg)

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