

Autumn Tribute Menu

Homemade Roasted Tomato Soup (gf,v,vg)

Smokey Prawn Cocktail (gf)

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

Mushroom & Pancetta Bruschetta (gf)

cooked in a creamy thyme sauce served on toasted sourdough

Autumnal Rainbow Quinoa Salad (gf,v,vg)

quinoa, roasted sweet potato, dried cranberries & crumbled feta on a honey-mustard dressed spinach & watercress salad

Lamb Shoulder (gf)

with roast potatoes, seasonal vegetables & a redcurrant lamb gravy

Oven Roasted Chicken (gf)

with a homemade bacon, leek & cream sauce

roast potatoes & seasonal vegetables

Asian Salmon (gf)

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

with roast potatoes & seasonal vegetables

Mushroom Wellington (gf,v,vg)

mushroom & stilton cooked in a light pastry, served with roast potatoes & seasonal vegetables

Chefs Special Dessert (gf,v)

to be announced

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