

July Tribute Menu

Traditional Prawn Cocktail (gf)

Thai Chicken Salad (gf)

chicken mince flavoured with thai flavours of lime, lemongrass, chilli & garlic
on a bed of baby gem lettuce, beansprouts & cucumber

Butternut Squash & Goats Cheese Bruschetta (gf,v,vg)

toasted sourdough topped with roasted squash, caramelised red onion & crumbled goats cheese

Halloumi Stuffed Red Pepper (gf,v,vg)

marinated vegetables, quinoa and halloumi roasted in red pepper boats

Traditional Roast Sirloin of Beef (gf)

with roast potatoes, seasonal vegetables & a Yorkshire pudding

Poached Chicken Breast (gf)

with a creamy mushroom sauce, roast potatoes & seasonal vegetables

Seabass Fillets (gf)

basil whipped mash, roasted cherry tomatoes & homemade pesto dressing

Roasted & Loaded Aubergine (gf,v,vg)

aubergine halves filled with spinach, mushroom, pine nuts & parmesan
served with white rice

Gin Fizz Cheesecake (gf,v,vg)

gin, lime & elderflower cheesecake

Mint Chocolate Ice Cream Sundae (gf,v,vg)

mint chocolate chip & vanilla ice cream, chocolate brownie, whipped cream, chocolate sauce & a wafer

Caribbean Inspired Fruit Salad (gf,v,vg)

mixed with melon, kiwi, pineapple, coconut & a fruit sobet

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