

May Tribute Menu

Homemade Butternut Squash Soup (gf,v,vg)

with hints of coconut & chilli

Smoked Salmon Mousse (gf)

with rustic bread and pickled cucumber noodles

Pulled BBQ Pork Crostini (gf)

toasted sourdough topped with BBQ pulled pork & caramelised red onion

Tomato & Mozzarella Salad (gf,v,vg)

marinated mixed tomato & mozzarella with pesto dressed rocket

Sirloin Steak (gf)

cooked in a caramelised onion & red wine gravy with lyonnaise potatoes & seasonal vegetables

Chicken Roulade (gf)

breast of chicken stuffed with sun-dried tomatoes & mozzarella, rolled in pancetta with a homemade tomato sauce, lyonnaise potatoes & seasonal vegetables

Oven Roasted Loin of Cod (gf)

with a creamy watercress sauce, lyonnaise potatoes & roasted cherry tomatoes

Red Onion & Goats Cheese Tart (gf,v,vg)

with lyonnaise potatoes & seasonal vegetables

Chocolate & Orange Tart (gf,v,vg)

orange Chantilly cream & orange sorbet

Strawberry & Rhubarb Trifle (gf,v,vg)

sherry infused sponge, strawberry jelly, strawberry compote, fresh rhubarb, vanilla pod custard, whipped cream & finished with almond flakes

Peach Melba Eton Mess (gf,v,vg)

peach ice cream, crushed meringue, muddled peaches, homemade raspberry sauce & whipped cream

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