



HOTELS

# March Tribute Menu

**Sweet Potato, Carrot & Coconut Soup** (gf, vg)  
lightly spiced

**Classic Prawn Cocktail** (gf)  
a classic prawn cocktail with shredded iceberg, tomato & a two-tone Marie Rose dressing

**Chicken Caesar Bruschetta** (ga, va)  
crispy crostini topped with shredded chicken, crispy bacon, shaved parmesan, and Caesar dressing

**Burrata with Heirloom Tomatoes** (gf, v, va)  
a creamy burrata mozzarella with heirloom tomato salad, rocket leaves, and a balsamic glaze

\*\*

**Roast Sirloin of Beef** (ga)  
Yorkshire pudding & rich red wine gravy

**Chicken & Mushroom** (ga, va)  
oven roasted breast of chicken with a wild mushroom & white wine sauce

**Harissa Rubbed Cauliflower Steak** (ga, vg)  
slow roasted with fragrant spices, finished with a roasted red pepper sauce

all served with home roasted potatoes & seasonal Spring vegetables

\*\*

**Clementine & Prosecco Torte** (gf, vg)  
light citrus sponge served with orange sorbet

**Salted Caramel Fudge Cake** (ga, v, va)  
caramel & chocolate drizzle

**Amaretti & Black Cherry Ice Cream Sundae** (ga, v, va)  
crumbled brownie with vanilla & Amaretti cherry ice cream, black cherry compote, whipped cream, chocolate flakes, brandy snap

**Selection of Cheese & Biscuits** (ga, v)  
cheddars, Wensleydale & brie served traditionally with crackers, celery & a red onion chutney

gf – gluten free

v – vegetarian vg – vegan

ga – can be adapted to suit a gluten free diet

va – can be adapted to suit a vegan diet

*Full allergy information is available on request*