



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

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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

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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