



HOTELS

July Tribute Menu

Woodland Pate (ga)

red onion chutney, rustic toast

Beetroot Carpaccio with Raspberry Drizzle (ga, vg)

fresh rocket, walnut crumb & a homemade raspberry vinaigrette

Greek Salmon & Dill Feta Salad (gf, va)

flaked salmon, mixed green leaves, cherry tomatoes, cucumber, red onion & olives
with a creamy dill & feta dressing

Heirloom Tomato Bruschetta (ga, v, va)

loaded on toasted sourdough with fresh basil, basil pesto & balsamic glaze

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Sirloin Steak (ga)

slow cooked with a port & shallot sauce
(please note this is slow cooked and cannot be cooked to order)

Fajita Stuffed Chicken (gf, va)

stuffed with caramelised onions, charred peppers, cheddar & cream cream
served with a spiced tomato salsa sauce

both served with lyonnaise potatoes & seasonal vegetables

Charred Hispi Cabbage & Golden Dahl (gf, va)

Hispi cabbage charred and slow roasted. Served on a creamy red lentil dahl,
with coconut yoghurt & date chutney

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Pina Colada Ice Cream Sundae (ga, v, va)

fresh rum soaked pineapple, whipped cream, coconut ice cream, toasted coconut crumb, lime zest

New York Cheesecake (gf, v, va)

with a summer berry & mint compote

Salted Caramel & Chocolate Tart (ga, v, va)

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