



HOTELS

October Tribute Menu

Homemade Sweet Potato Soup (gf, vg)
caramelised red onion, warming spices

Prawn Cocktail (gf)
served traditionally with crisp iceberg, homemade Marie-Rose dressing, lemon

Woodland Pate (gf)
served with rustic toast, chutney & dressed rocket

Wedge Caesar Salad (ga, va)
crisp iceberg wedge topped with shaved Parmesan, herbed croutons, creamy Caesar dressing & bacon crumbs

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Roast Sirloin of Beef (ga)
with a rich thyme gravy, dauphinoise potatoes, and Autumnal vegetables

Chicken Breast Stuffed with Sage & Onion, Wrapped in Parma Ham (ga)
with a rich thyme gravy, dauphinoise potatoes, and Autumnal vegetables

Slow Roasted Hispi Cabbage (gf)
slow-roasted hispi cabbage with a hint of chilli, served with a warming red pepper and lentil ragout
coconut yoghurt & sweet chutney

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Apple Crumble Ice Cream Sundae (ga, v, va)
a crumble base with sweet apple compote, vanilla ice cream, whipped cream & dried apple

Sticky Toffee Cheesecake (ga, v, va)
digestive biscuit base layered with white chocolate cheesecake,
sticky toffee sponge & sticky toffee sauce

Chocolate & Raspberry Torte (ga, vg)
raspberry coulis, fresh raspberries

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