



HOTELS

September Tribute Menu

Autumnal Vegetable Soup (gf, vg)

Classic Prawn Cocktail (gf)

Chicken Katsu Salad With Curried Croutons (ga, va)

breaded chicken with a salad of lettuce, crunchy slaw & pickled red chillies
with katsu dressing & curried croutons

Sweet Potato & Feta Medallion (gf, v, va)

roasted sweet potato medallion loaded with baby spinach, red onion, dried cranberries,
feta & a cranberry vinaigrette

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Roast Sirloin of Beef (ga)

Yorkshire pudding & beef gravy

Garlic & Herb Crusted Loin of Pork (ga)

with a Calvados apple cream

Butternut Squash & Lentil Wellington (ga, vg)

with a vegetarian gravy

both served with home roasted potatoes & seasonal vegetables

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Chocolate Orange Tart (ga, v, va)

with orange sorbet

Raspberry Gin Cheesecake (gf, vg)

Caribbean Inspired Fruit Salad (gf, vg)

with pineapple, melon, coconut & lime zest

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