



HOTELS

April Tribute Menu

Leek & Potato Soup (gf, vg)

Chicken & Brandy Parfait (ga)

a smooth pate, served with rustic toast, caramelised onion chutney & fresh rocket

Greek Salmon & Feta Salad (gf)

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

Heirloom Tomato Bruschetta (ga, vg)

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

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Roast Loin of Pork (gf)

with an apple-cider cream

Bacon Wrapped Chicken Roulade (ga)

sage & onion stuffing, gravy

Butternut Squash & Lentil Wellington (ga, vg)

butternut squash, lentils & chickpeas wrapped in filo pastry & topped with paprika, onion seeds and parsley

all served with potato terrine & seasonal Spring vegetables

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Eton Mess Cheesecake (ga, v, va)

biscuit base, topped with a berry & brandy compote, smooth white chocolate cheesecake & sweet mixed berry sauce, topped with crumbled meringue

Chocolate Tart (ga, v, va)

filled with a rich chocolate ganache, served with fresh raspberries & raspberry sorbet

Apple & Caramel Ice Cream Sundae (ga, v, va)

a crumble base with sweet apple compote, vanilla & caramel ice cream, caramel sauce, whipped cream & dried apple

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