



HOTELS

September Tribute Menu

Homemade Leek & Potato Soup (gf, vg)

Pulled Chicken Fajita Bruschetta (ga, va)

slow-cooked peppers & onions with tender pulled chicken, seasoned with smoky fajita spices, served chilled on toasted ciabatta with a light lime cream

Greek Salmon & Feta Salad (gf)

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

Quinoa & Mediterranean Vegetable Bowl (gf, v, va)

roasted aubergine, courgette, red peppers & cherry tomatoes tossed through fluffy quinoa with a drizzle of lemon-tahini dressing & finished with toasted seeds

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Roast Leg of Lamb (gf, va)

minted gravy, home-roasted potatoes, Autumnal vegetables

Oven Roasted Chicken Breast (ga)

with a creamy mushroom sauce, home-roasted potatoes, Autumnal vegetables

Butternut Squash & Lentil Wellington (ga, vg)

butternut squash, lentils & chickpeas wrapped in filo pastry, with vegetarian gravy, home-roasted potatoes, Autumnal vegetables

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Lemon Tart (ga, v, va)

fresh raspberries, raspberry sorbet

New York Cheesecake (ga, v, va)

mixed berry compote

Chocolate Truffle Brownie Torte (gf, vg)

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