



HOTELS

June Tribute Menu

Homemade Vegetable Soup (gf, vg)

Chicken & Brandy Parfait (ga)

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

Chunky Heirloom Tomato Bruschetta (ga, vg)

toasted sourdough topped with heirloom tomatoes, micro rocket, basil pesto & a balsamic glaze

Flaked Salmon & New Potato Salad (gf)

tender flaked salmon with new potatoes, thinly sliced radish, baby gem lettuce, fresh herbs & a honey-lemon dressing

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Roast Sirloin of Beef (ga)

Yorkshire pudding & rich red wine gravy

Parmesan Crusted Chicken (ga, va)

oven-baked chicken breast with a garlic, herb & parmesan crust, served with a homemade tomato sauce

Parmesan Crusted Aubergine (ga, v, va)

oven-baked aubergine with a garlic, herb & parmesan-style crust, served with a homemade tomato sauce

all served with home roasted potatoes & seasonal vegetables

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Clementine & Prosecco Torte (gf, vg)

ginger biscuit crumb layered with zesty clementine & creamy prosecco filling

Pimms Jelly & Ice Cream (gf, vg)

Pimms jelly set with orange & fresh berries, served with a mint & lemon sorbet

Chocolate Truffle Brownie Torte (gf, vg)

chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb

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