



## 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)  
thinly sliced purple & golden beetroot with rocket, toasted walnuts & a tangy balsamic dressing

**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*