



HOTELS

4th July Tribute Menu

BBQ Chicken Salad (gf, va)

shredded BBQ chicken with black beans, roasted corn, lettuce, tortilla chips & ranch dressing

Cajun Prawns & Avocado (gf)

spiced prawns with avocado, mixed leaves & cherry tomatoes finished with a lime & chilli dressing

Pulled Pork Crostini (ga, va)

slow cooked smoky pulled pork on a toasted crostini, with sweetcorn relish, crunchy slaw & caramelised onions

Tomato & Mozzarella Caprese (gf, v, va)

fresh basil & basil pesto

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Fajita Stuffed Chicken (gf, va)

breast of chicken stuffed with caramelised onions, charred peppers, cheddar & cream cheese served with a homemade spiced tomato sauce

Slow-Roasted Sirloin in Red Wine & Shallot Jus (ga)

oven-roasted sirloin served in a rich red wine & shallot sauce
(please note this dish is slow-cooked in sauce and cannot be cooked to order)

both served with chef's potatoes & seasonal Spring vegetables

Stuffed Peppers with Sweet Corn & Black Beans (gf, vg)

roasted peppers filled with a smoky bean, vegetable & rice medley served with a homemade spiced tomato sauce

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New York Cheesecake (ga, v, va)

mixed berry compote

Salted Caramel Chocolate Tart (gf, vg)

a chocolate pastry case filled with layers of salted caramel & dark chocolate

Cookies & Cream Ice Cream Sundae (ga, va)

a double helping of cookies & cream ice cream, crumbled Oreos, chocolate sauce & whipped cream

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