



HOTELS

# 4<sup>th</sup> 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*