



HOTELS

October Tribute Menu

Autumnal Vegetable Soup (gf, vg)

Woodland Pate (ga)

with seasonal chutney & rustic toast

Creamed Goat's Cheese & Roast Beetroot Salad (ga, va)

with purple and golden beets, watercress salad & a maple vinaigrette

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Steak Diane (ga)

served with a brandy-cream & mushroom sauce

(please note this is cooked in the sauce and cannot be cooked to order)

Roasted Breast of Chicken (ga)

served traditionally with herby stuffing & gravy

Tamarind & Teriyaki Aubergine (ga, vg)

marinated overnight in a sweet & a tangy glaze

All served with lyonnaise potatoes & autumnal vegetables

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Apple Crumble Sundae (ga, v, va)

vanilla ice cream, roasted apple puree, crumbled oat biscuits, whipped cream & caramel sauce

Chocolate Profiteroles (ga, v)

Selection of Cheese & Biscuits (ga, v)

cheddars, Wensleydale & brie served traditionally with crackers, celery & a red onion chutney

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Tea & Coffee

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