



# HOTELS

## May Tribute Menu

**Roasted Red Pepper & Tomato Soup** (gf, vg)  
lightly spiced, served with crusty bread

**Asian Chicken Lettuce Cups** (gf, va)  
baby gem lettuce cups stuffed with marinated shredded chicken  
with lime, lemongrass & chilli, carrot & cucumber ribbons

**Classic Prawn Cocktail** (gf)  
chilled king prawns with shredded lettuce & two-tone Marie Rose dressing

**Roasted Sweet Potato & Quinoa Salad** (gf, v, va)  
roasted sweet potato, quinoa, spinach & cranberries  
finished with a citrus vinaigrette & crumbled feta

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**Spinach, Cream Cheese & Sun-Dried Tomato Chicken** (gf, va)  
breast of chicken stuffed with spinach, cream cheese & sun-dried tomatoes  
served with a homemade vine-tomato sauce

**Pan-Seared Salmon** (gf)  
with fresh chive hollandaise

**Harissa Rubbed Cauliflower Steak** (gf, vg)  
cauliflower steak marinated for 24 hours and slow roasted  
served with a fragrant roasted red pepper sauce

all served with chef's potatoes & seasonal Spring vegetables

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**Lemon Tart** (ga, v, va)  
fresh raspberries & raspberry 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

**Peach Melba Sundae** (ga, va)  
vanilla & raspberry ripple ice cream, peaches, fresh raspberries, raspberry coulis & 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*