



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