



HOTELS

June Tribute Menu

Sweet Potato & Caramelised Onion Soup (gf, vg)

BBQ Pulled Pork Crostini (ga)

toasted sourdough topped with BBQ pulled pork, caramelised red onions, a homemade sweetcorn salsa, BBQ drizzle & coleslaw

Classic Prawn Cocktail (gf)

Tomato & Mozzarella Caprese (gf, v, va)

fresh basil & basil pesto

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Garlic & Herb Crusted Loin of Pork (ga)

with a creamy white wine & sage sauce

Chorizo Stuffed Chicken (gf, va)

with a homemade tomato sauce

both served with parmentier potatoes & seasonal vegetables

Charred Hispi Cabbage & Golden Dahl (gf, va)

Hispi cabbage charred and slow roasted. Served on a creamy red lentil dahl, with coconut yoghurt & date chutney

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Caramel Apple Ice Cream Sundae (ga, v, va)

vanilla & caramel ice cream, muddled apple compote, caramel, whipped cream & biscuit swirl

Triple Raspberry & White Chocolate Profiteroles (gf, v, va)

with a raspberry coulis, fresh raspberries & a raspberry dust

Lemon Tart (ga, v, va)

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