

MENUS >

QUEENS OF MOTOWN

28TH OCTOBER 2022

STARTER

CARAMELISED GOAT'S CHEESE, RED ONION CHUTNEY,
SUNDRIED TOMATO AND ROCKET SALAD WITH PESTO MAYONNAISE (RGF) (V)

OR

HAM HOCK TERRINE, ROASTED GOLDEN BEETROOT,
PICCALILLI, RED PEPPER REDUCTION, FOCACCIA CROUTE (RGF)

MAIN COURSE

PAN FRIED CHICKEN, DAUPHINOISE POTATOES, ROAST PARSNIP PUREE AND RED WINE JUS (GF)

OR

SPINACH AND WILD MUSHROOM PARCEL, YELLOW PEPPER DRESSING (V) (VG)

BOTH SERVED WITH POTATOES & A SELECTION OF VEGETABLES

DESSERT

CHOCOLATE AND SALTED CARAMEL MOUSSE WITH HONEYCOMB SHARD (GF)

OR

CHEESE AND BISCUITS (RGF)

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR UPON REQUEST

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.