

MENUS >

AMERICAN DIVAS

23rd FEBRUARY 2024

STARTER

ROAST SALMON & PRAWN COCKTAIL, MARIE ROSE SAUCE, BROWN BREAD & BUTTER (RGF)

OR

LEEK & YORKSHIRE BLUE CHEESE TART, BASIL PESTO, RED PEPPER SYRUP (V)

MAIN COURSE

BOTH SERVED WITH POTATOES AND A SELECTION OF VEGETABLES

HERB ROASTED CHICKEN BREAST, DAUPHINOISE POTATOES, HONEY ROASTED PARSNIP PUREE, RED WINE JUS (GF)

OR

WILD MUSHROOM, COURGETTE & SPINACH LASAGNE, CELERIAC PUREE, ROASTED TOMATO FOCACCIA CROUTE (RVG) (V)

DESSERT

CHOCOLATE & SALTED CARAMEL TART, CHOCOLATE SOIL, VANILLA MASCARPONE CREAM (V)

OR

A SELECTION OF CHEESE WITH CELERY, FRUIT AND CRACKERS (V) (RGF)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RVG) The dish can be adapted to be vegan

(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.