

MENUS >

ATOMIC 80'S

27th JANUARY 2024

STARTER

Chestnut Mushroom & Butternut Squash Arancini, Roasted Tomato & Rocket Salad, Basil Dressing
(V) (RVG) (RGF)

OR

Baked "Mac and Cheese" With Slow Cooked Beef Ragu, Garlic Scented Focaccia

MAIN COURSE

Both Served with Potatoes and A Selection of Vegetables

Pan Roasted Chicken Breast, Bubble & Squeak Potato Cake, Glazed Chantenay Carrots, Chicken Veloute (GF)

OR

Moroccan Roasted Vegetables Wrapped In Filo Pastry With Mint Yoghurt, Harissa Scented Cous Cous & Apricot Chutney (VG)

DESSERT

Glazed Lemon Tart, Blackcurrant Sorbet, Brandy Snap, Sheffield Honey & Whisky Syrup (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.