

MENUS >

# ELVIS LEGACY

7<sup>th</sup> JUNE 2024

## STARTER

Pulled Pork Croquette, BBQ and Bourbon Glaze, Pickled Apple, Watercress Salad

OR

Brie, Caramelised Red Onion and Leek Tart, Sundried Tomato Tapenade  
(V) (RGF)

## MAIN COURSE

Both Served with Potatoes and A Selection of Vegetables

Roast Rump of Lamb, Crushed Mint New Potatoes, Braised Pressed Lamb Shoulder, Rosemary and Port Red Wine Jus (GF)

OR

Butternut Squash and Wild Mushroom Stroganoff, Herb Scented Rice, Toasted Sourdough Croute (V) (RVG) (RGF)

## DESSERT

Raspberry and White Chocolate Blondie, Raspberry Ripple Ice Cream, Brandy Snap (V)

OR

Ginger and Orange Sponge Pudding, Vanilla Custard (V)

(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.