

MENUS >

MICHAEL JACKSON TRIBUTE

11TH OCTOBER 2024

Starter

Caramelised Goats Cheese, Ciabatta Croute, Red Onion Chutney, Pesto Mayo, Rocket Salad (V) (RGF)

Chicken Liver Parfait, Blackberry and Cider Apple Chutney, Brioche Toast (RGF)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Pot Roast Brisket of Beef Bourguignon, Shallots, Bacon Lardons, Red Wine Sauce & Potato Puree (GF)

Roasted Thyme Chicken, Glazed Shallot and Carrots, Stroganoff Sauce (GF)

Moroccan Roasted Vegetables Wrapped in Filo Pastry, Mint Yoghurt, Harissa Scented Cous Cous, Date Chutney (V) (RVG)

Dessert

Apple & Pear Tartlet, Flapjack Crumble, Toffee Sauce, Clotted Cream Ice Cream (V)

Warm Chocolate Brownie, Honeycomb, Chocolate Sauce, Vanilla Ice-Cream (V) (GF) (RVG)

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

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.