

MENUS >

# TAKE THAT TRIBUTE

8<sup>TH</sup> NOVEMBER 2024

## Starter

Roasted Cauliflower, Sweet Onion and Applewood Cheese Tart, Marinated Tomato Salad, Henderson's Relish Syrup (V)

Classic Prawn Cocktail, Marie Rose Sauce, Brown Bread & Butter (RGF)

## 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)

Beef Shin, Potato Puree, Roasted Carrots and Parsnip, Red Wine Jus (GF)

Aubergine, Butternut Squash and Mushroom Strudel, Sweet Potato and Chickpea Tagine, Apricot Cous Cous (V) (VG)

## Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

Passionfruit Tart, Vanilla Mascarpone Cream, Raspberry Coulis (V)

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.