

MENUS >

COUNTRY AND COCKTAILS

22ND SEPTEMBER 2024

Main Course

Served with Potatoes and A Selection of Vegetables

BBQ Bourbon Glazed Chicken Breast, Pancetta Crisp, Smoked Cheese Mash (GF)

Braised Brisket of Beef, Mac n Cheese Croquette, Roasted Garlic Mash

Spicy 5 Bean Chilli, Basmati Rice, Tortilla Croute, Avocado and Tomato Salsa (V) (RGF) (VG)

Dessert

Banoffee Tart, Clotted Cream Ice-Cream, Toffee Sauce (V)

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

Baked New York Cheesecake, Vanilla Chantilly Cream, Strawberry Compote (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

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.