

MENUS >

PAUL PASHLEY & BAND

6TH OCTOBER 2024

Main Course

Both Served with Potatoes and A Selection of Vegetables

Herb Roasted Chicken, Dauphinoise Potato, Honey Roasted Parsnip Puree, Glazed Chantenay Carrots, Red Wine Jus (GF)

Roasted Mediterranean Vegetable, Spinach and Feta Cheese Wellington, Sweet Potato Puree, Red Pepper Sauce (V) (RVG)

Dessert

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

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

(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.