

Menus >

Blues Brothers

31st January 2025

Starter

Goats Cheese Baked in Prosciutto Ham

Roasted Red Pepper, & Sun blush Tomato Salad, Balsamic Syrup (GF)

Roast Tomato and Red Pepper Soup

Basil Oil and Focaccia Croutes (V) (RGF) (VG)

Main Course

All Served with Potatoes and A Selection of Vegetables

Thyme Roast Chicken Supreme

Fondant Potato, Mushrooms, Shallots, Brandy and Mustard Cream Sauce (GF)

Roast Cod Loin

Herbed New Potato Cake, Lemon and Dill Sauce (GF)

Fragrant Butternut Squash, Chickpea and Spinach Curry

Roasted Aubergine, Coconut Rice and Naan Bread Croutes (V) (RGF) (RVG)

Dessert

Milk Chocolate and Salted Caramel Tart

Vanilla Mascarpone Cream, Toffee Popcorn (V)

A Selection of Cheese

Celery, Fruit and Crackers (V) (RGF)

Vegan Warm Chocolate Brownie

Raspberry Coulis, Vegan Vanilla Ice-Cream (V) (VG) (GF)

(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.