

Menus >

Elvis Tribute

Saturday 11th October 2025

Starter

Roast Salmon & Prawn Cocktail

Marie Rose Sauce, Brown Bread & Butter (RGF)

Lightly Curried Cauliflower Soup

Coconut Cream, Naan Bread Croutes (V) (RGF) (RVG)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Thyme Roasted Chicken

Glazed Shallots and Carrots, Stroganoff Sauce (GF)

Sirloin Of Beef

Honey Glazed Carrots & Parsnip, Horseradish Mash, Yorkshire Pudding & Onion Gravy (RGF)

Ratatouille Vegetable Tart

Flaky Cheddar & Thyme Pastry, Tomato & Chilli Sauce, Salsa Verde (V) (RVG)

Dessert

White Chocolate & Raspberry Crème Brulee

Vanilla Shortbread (V) (RGF)

Apple & Pear Tartlet

Flapjack Crumble, Toffee Sauce, Clotted Cream Ice Cream (V)

Vegan Warm Chocolate Brownie

Raspberry Coulis, Vegan 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.