

Menus >

# Queen Tribute

Saturday 5<sup>th</sup> April 2025

## Starter

### Duck Liver Pate

Spiced Onion Chutney, Toasted Sourdough (RGF)

### Leek & Yorkshire Blue Cheese Tart

Basil Pesto, Red Pepper Syrup (V)

### Vegan Lightly Spiced Sweet Potato & Coconut Soup

Crispy Spiced Onions (V) (GF) (VG)

## Main Course

Served with Potatoes and A Selection of Vegetables

### Herb Roast Chicken

Dauphinoise Potato, Honey Roasted Parsnip Puree, Red Wine Jus (GF)

### Roast Salmon Fillet

White Wine, Cray Fish & Dill Veloute, Saffron Scented Potato Puree (GF)

### Mediterranean Vegetable, Mozzarella & Spiced Chickpea Parcel

Tomato & Coriander Ragout, Olive Tapenade (V) (RVG)

Gluten Free Main Course Available Upon Request

## Dessert

### Lemon and Lime Tart

Vanilla Mascarpone Cream, Raspberry Gel (V)

### Sticky Toffee Pudding

Butterscotch Sauce, Caramel Ice-Cream (V)

### 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.