# **Bob Marley Tribute**

Friday 12th September 2025

# Starter

## Warm Brie & Tomato Tart

Red Pepper Salsa, Rocket Salad & Balsamic Glaze (V)

## **Pressed Ham Hock Terrine**

Golden Beetroot Piccalilli, Red Pepper Syrup, Sourdough Croute (RGF)

## **Vegan Lightly Spiced Sweet Potato & Coconut Soup**

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

## Main Course

Both Served with Potatoes and A Selection of Vegetables

#### **Herb Roast Chicken**

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

#### **Roast Cod Loin**

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

## Wild Mushroom, Courgette, Spinach & Mozzarella Lasagne,

Provençale Sauce, Garlic Croute (V) (VG)

## Dessert

#### **Passionfruit Tart**

Raspberry Meringues, Vanilla Mascarpone Cream and Mango Coulis (V)

## A Selection of Cheese

Celery, Fruit and Crackers (V) (RGF)

## **Vegan Warm Chocolate Brownie**

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

(V) Vegetarian GF) Gluten free

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.

