

Menus >

# Dinner & Dance

Saturday 15<sup>th</sup> February 2025

## Starter

### Pressed Ham Hock Terrine

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

### Lightly Spiced Sweet Potato & Coconut Soup

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

## Main Course

Served with Potatoes and A Selection of Vegetables

### Herb Roasted Chicken Supreme

Celeriac Fondant, Mushroom, Shallot, Brandy and Mustard Cream Sauce (GF)

### Roasted Salmon Fillet

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

### Caramelised Red Onion & Beetroot Galette

Garlic Roasted Courgette Ribbons, Crumbled Feta, Tomato, Olive & Rocket Salad, Salsa Verde Dressing (V) (RVG)

## Dessert

### Lemon & Ginger Crème Brulee

Vanilla Shortbread (V) (RGF)

### Milk Chocolate and Salted Caramel Mousse

Mascarpone Cream and Honeycomb (V) (GF)

### A Selection of Cheese

Celery, Fruit and Crackers (V) (RGF)

### 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.