

Menus >

# Ladies Night Menu

Friday 16<sup>th</sup> January 2026

## Main Course

Both Served with Potatoes and A Selection of Vegetables

### Herb Roasted Chicken

Thyme & Onion Stuffing, Pig in Blanket, Honey Glazed Carrots, Parsnip and Red Wine Jus (RGF)

### Baked Cod Loin

Herb and Feta Crumb, Ratatouille Vegetables, Provençale Sauce, Basil Oil (RGF)

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

Roasted Celeriac Puree (V) (RVG)

## Dessert

### Baked New York Cheesecake

Vanilla Tuiles Biscuit, Strawberry Compote (V)

### Warm Chocolate Brownie

Honeycomb, Chocolate Sauce, Vanilla Ice-Cream (V) (GF) (RVG)

### A Selection of Cheese

Celery, Fruit and Crackers (V) (RGF)

(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.