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Pink Tribute Menu

Friday 23rd January 2026

Starter

Pressed Ham Hock Terrine

Pickled Vegetables, Pineapple Chutney, Sourdough Croute (RGF)

Spiced Vegetable Spring Roll

Chilli, Ginger & Spring Onion Glaze, Oriental Slaw (V)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Herb Roasted Chicken

Glazed Shallots and Carrots, Stroganoff Sauce (GF)

Roasted Salmon Fillet

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

Caramelised Red Onion & Beetroot Galette

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

Dessert

Lemon And Lime Tart

Vanilla Mascarpone, Raspberry Gel (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.