

Menus >

# Monsters of Rock Tribute Show

Friday 7<sup>th</sup> November 2025

## Starter

### Duck Liver Pate

Spiced Onion Chutney, Toasted Sourdough (RGF)

### Panko Breaded Goats' Cheese

Candied Beetroot Salad, Balsamic Walnuts (V) (RGF)

### Spiced Parsnip Soup

Onion Bhaji, Coconut Yoghurt (V) (GF) (VG)

## Main Course

Both Served with Potatoes and A Selection of Vegetables

### Sage Roasted Chicken

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

### Slow Roasted Belly Pork

Creamy Mash, Honey Glazed Carrots, Ham Hock and Apple Bon Bon, Red Wine Jus (RGF)

### Moroccan Spiced Butternut Squash, Chickpea and Spinach Strudel

Fragrant Vegetable Cous Cous, Coconut and Tahini Yoghurt Dressing (V) (VG)

## Dessert

### Apple & Pear Tartlet

Flapjack Crumble, Toffee Sauce, Clotted Cream Ice Cream (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.