

Elvis Tribute

Saturday 27th June 2026

Starter

Salmon Fishcake

Scented with Lime & Ginger, Pineapple Chutney, Cucumber Ribbons, Baby Herb Salad (RGF)

Applewood Cheese Tart

Roasted Cauliflower, Sweet Onion and Applewood Cheese Tart, Marinated Tomato Salad, Henderson Relish Syrup (V) (RGF)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Slow Roasted Belly Pork

Dauphinoise Potato, Parsnip Puree, Honey Roast Apple Jus (RGF)

Herb Roasted Chicken

Chorizo and Mediterranean Vegetable Cassoulet, Chicken Veloute (GF)

Wild Mushroom, Courgette, Spinach and Mozzarella Lasagne

Provençale Sauce, Garlic Croûte (V) (RVG)

Dessert

Baked New York Cheesecake

Vanilla Chantilly Cream, Strawberry Compote (V)

Warm Chocolate Brownie

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

A Selection of Cheese

Celery, Fruit, 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.