

[Menus >](#)

70s Party Night

Friday 2nd October 2026

Main

Served with Potatoes and a Selection of Vegetables

Roasted Pork Loin

Creamed Potatoes, Braised Red Cabbage, Caramelised Apple Puree, Peppercorn Sauce (GF)

Herb Roasted Chicken Supreme

Pressed Boulangère Potatoes, Glazed Heritage Carrots, Red Wine Sauce (GF)

Spiced Sweet Potato Samosa, Spinach and Paneer Cheese Samosa

Curried Cauliflower Puree, Mango and Chilli Chutney, Coriander Oil (V) (RVG)

Dessert

Chocolate And Salted Caramel Tart

Vanilla Mascarpone, Honeycomb Crumb, White Chocolate Sauce (V) (RGF)

A Selection of Cheese and Biscuits

Celery, Grapes, Chutney (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.