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Soul & Motown Evening

Friday 23rd October 2026

Main

Served with Potatoes and a Selection of Vegetables

Butter Roasted Chicken

Fondant Potato, Buttered Spinach, Stroganoff Sauce (GF)

Seared Salmon Supreme

Lemon Scented Crushed Potatoes, Confit Cherry Tomatoes, Herb Velouté (GF)

Sweet Potato, Mushroom and Butternut Squash Wellington

Fondant Carrots, Celeriac Puree, Red Wine and Beetroot Jus (VG) (RGF)

Dessert

White Chocolate Chip Blondie

Cherry Compote, Cinnamon Mascarpone Cream (V) (GF)

Sticky Toffee “Biscoff” Pudding

Vanilla Pod Ice Cream, Toffee Sauce, Biscoff Crumb (V)

(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.