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# Legends Tribute

Friday 18<sup>th</sup> September 2026

## Main Course

### Butter Roasted Chicken Supreme

Chervil Whipped Potatoes, Glazed Shallot, Heritage Carrots, Chasseur Sauce (GF)

### Fillet of Hake

Leek Fondue, Seared Baby Leek, Mussel Velouté, Chive Oil (GF)

### Twice Baked Cheese Souffle

Crispy Onion, Wild Mushroom Cream, Parmesan Tuile (V) (RGF) (RVG)

## Dessert

### Classic Tiramisu

Espresso Crèmeux, Cookies and Cream Crumble (V)

### Sticky Toffee Pudding

Burnt Pear, Miso Caramel Sauce (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.