

Menus >

Motown Tribute

Saturday 6th March 2027

Main Course

Roast Chicken Breast

Potato Gratin, Thyme Roasted Root Vegetable Medley, Red Wine Sauce (RGF)

Salmon En Croute

Dutchess Potato, Tender stem Broccoli, Lemon and Herb Velouté (RGF)

Roast Beetroot and Goats Cheese Wellington

Caramelised Red Onions, Red Wine Jus (V) (RGF) (RVG)

Dessert

Lemon Posset

Shortbread Crumb, Raspberry Gel, White Chocolate Shard (V) (RGF)

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream (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.