

Menus >

80s Tribute Show

Saturday 10th April 2027

Main Course

Served with Potatoes and A Selection of Vegetables

Greek Marinated Chicken Supreme

Minted Crushed Potato, Grilled Courgette, Lemon Butter Sauce (GF)

Oven Roasted Sea-Bream

Herb Scented Potato Cake, Pomegranate and Feta Salad, Black Olive Tapenade (GF)

Mediterranean Stuffed Aubergine

Goat's Cheese, Roasted Peppers, Tomato & Herb Couscous, Basil Oil (V) (GF) (RVG)

Dessert

Warm Citrus Sponge Pudding

Spiced Rum Crème Anglaise, Candied Orange (V)

White Chocolate Panna Cotta

Raspberry & Elderflower Compote, Pistachio Crumb (V) (GF)

Selection of Cheese and Biscuits

Celery, Grapes, Homemade 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.