

Menus >

Michael Jackson Tribute Show

Friday 8th October 2027

Starter

Confit Chicken Leg Terrine

Bacon Jam, Brioche Toast, Dressed Frisée (RGF)

Roasted Beetroot and Whipped Goats Cheese Tart

Red Onion Compote, Micro Herb (V) (RGF)

Main Course

Served with Potatoes and A Selection of Vegetables

Herb Crusted Pork Tenderloin

Celeriac Fondant, Black Pudding Fritter, Wholegrain Mustard Sauce (RGF)

Pan-Seared Red Snapper

Jasmine Rice, Charred Bok Choi, Thai Red Curry Sauce (GF)

Butternut Squash & Sage Risotto Cake

Crispy Parmesan, Roasted Hazelnuts, Sage Oil (V) (RGF) (RVG)

Dessert

Caramelised Gingerbread Pudding

Treacle Syrup, Clotted Cream Ice Cream (V)

White Chocolate and Vanilla Mousse

Passionfruit Gel, Mango Compote, Coconut Crumb, Mango Sorbet (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.