

Tribute Menu

SEPTEMBER, OCTOBER, NOVEMBER

Starter

ROASTED LEEK & POTATO SOUP

warm bread, roll (VG)(GF)

BRUSSELS PATE

Sticky fig Fruit chutney & toast.

BOCCONCINI SALAD

Beef tomato, mozzarella balls, roquele pesto
(V) (GF) (vegan option tofu salad)

Main

BRAISED PEPPERED BEEF

Creamy mash, mix greens, bourguignon sauce (GF)

SLOW ROAST CHICKEN SUPREME

Thyme roast potatoes, pork & cranberry stuffing, mix green,
Rich red wine gravy

CRISPY SEABASS FILLET

crushed Bombay potatoes, mix green, mango
coriander sauce (GF)

CUMIN BUTTERNUT-SQUASH, LENTIL WELLINGTON

potato, mix green, hot red pepper tomato salsa (V) (VG)

Dessert

SELECTION OF DESSERTS

from the dessert counter

Cheese board £3.50PP

COFFEE/TEA £3.50PP, LIQUEUR COFFEE £6.50

