



MICHAEL BUBLÉ MENU FRIDAY 28TH JUNE

Appetiser

CARROT AND CORIANDER SOUP

CIABATTA CROUTE VG RGF

Starters

HOMEMADE ONION BHAJIS

POPPADOM BASKET, MINT RAITA, MANGO SYRUP

HAM HOCK TERRINE

GOLDEN BEETROOT PICCALILLI, TOASTED SOUR DOUGH BREAD RGF

Mains

BUTTER ROASTED CHICKEN SUPREME

DAUPHINOISE POTATOES, ROASTED ASPARAGUS, SHALLOT AND TARRAGON JUS GF

ESCALOPE OF SALMON

BUTTERED SPINACH, SMOKED SALMON AND DILL CREAMED GNOCCHI,
TENDER STEM BROCCOLI RGF

MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE

SUN BLUSH TOMATO, OLIVE AND ROCKET SALAD, GARLIC CROUTES V

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

BLACK CHERRY AND ALMOND FRANGIPANE TART

CLOTTED CREAM ICE CREAM, CRÈME ANGLAISE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY AND GRAPES RGF

DRINK* + 4 COURSES* + £5 BET* = **£40**

V vegetarian VG vegan GF gluten free RGF request gluten free alternative RVG request vegan alternative

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.* Terms and conditions apply