



ELVIS MENU FRIDAY 30TH AUGUST

Appetiser

GREEN PEA AND LEEK SOUP

CIABATTA CROUTE VG RGF

Starters

GOATS CHEESE AND PESTO BON BONS

RUSTIC TOMATO SAUCE, BALSAMIC ROASTED TOMATOES,
PINE KERNELS, ROCKET

TIAN OF PRAWNS AND SALMON

SMOKED SALMON CRÈME FRAICHE, PICKLED CUCUMBER,
WHOLEMEAL BLOOMER RGF

Mains

BUTTER ROASTED CHICKEN SUPREME

WILD MUSHROOM RISOTTO, ROASTED ASPARAGUS,
SALSA VERDE GF

RUMP OF LAMB

BUTTERED SPINACH, DAUPHINOISE POTATOES,
PORT AND BLACKBERRY JUS

PLANT BASED MEATBALLS

LINGUINI PASTA, ROASTED TUSCAN VEGETABLES,
TOMATO AND LEMON PANGRATTATO VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

CHOCOLATE AND HAZELNUT DELICE

MANGO SORBET, MANGO GEL V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, 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