



PETER KAY TRIBUTE MENU 7TH & 8TH NOVEMBER

Appetiser

LEEK AND POTATO SOUP

CIABATTA CROUTE VG RGF

Starters

SMOKED HAM HOCK AND GOATS CHEESE CROQUETTE

CELERIAC REMOULADE, CARAMELISED APPLE PUREE

OR

ROASTED TOMATO AND PESTO GALETTE

GARLIC ROASTED COURGETTE RIBBONS, AVOCADO PUREE,
BASIL OIL v

Mains

SATAY MARINATED CHICKEN BREAST

STIR FRIED NOODLES WITH VEGETABLES, FRAGRANT MALAYSIAN
CURRY SAUCE, SESAME CUCUMBER SALAD

OR

SLOW COOKED BRISKET OF BEEF

CREAMED POTATOES, CAULIFLOWER PUREE,
HONEY ROASTED CARROTS, YORKSHIRE PUDDING RGF

OR

PLANT BASED COTTAGE PIE WITH SWEET POTATO MASH

BRAISED RED CABBAGE WITH APPLES, THYME GRAVY vG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

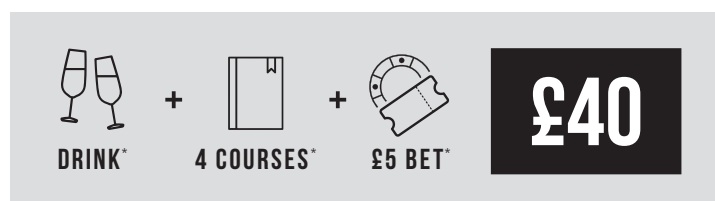
CHOCOLATE DELICE

CINNAMON MASCARPONE, BLACK CHERRY COMPOTE v

OR

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. weights stated are approximate uncooked weights

* Terms and conditions apply