



ROBBIE WILLIAMS TRIBUTE MENU FRIDAY 25TH OCTOBER

Appetiser

MUSHROOM SOUP SCENTED WITH TARRAGON

CIABATTA CROUTE VG RGF

Starters

SPICED LAMB KOFTAS

POPPADOM SHARDS, GREEN TAHINI SLAW, MANGO SYRUP,
APPLE AND CORIANDER SALAD RGF

OR

MAC AND CHEESE BON BONS

RUSTIC TOMATO SAUCE, BALSAMIC ROASTED
CHERRY TOMATOES, ROCKET

Mains

BUTTER ROASTED CHICKEN SUPREME

WINTER RATATOUILLE VEGETABLES, BASIL CREAMED GNOCCHI RGF

OR

SEARED SEABASS FILLET

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

OR

MOROCCAN SPICED BUTTERNUT SQUASH, CHICKPEA AND PEPPER STRUDEL

SMOKED HARISSA HOUMOUS, ALMOND COUS COUS, APRICOT CHUTNEY VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

STICKY TOFFEE PUDDING

HONEYCOMB ICE CREAM, TOFFEE SAUCE, TOFFEE POPCORN 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