



HOT CHOCOLATE TRIBUTE MENU FRIDAY 15TH NOVEMBER

Appetiser

CARROT AND BUTTERNUT SQUASH SOUP

CIABATTA CROUTE VG RGF

Starters

POACHED SALMON AND PRAWN COCKTAIL

TOMATO AND AVOCADO SALSA, BUTTERED WHOLEMEAL BLOOMER RGF

OR

BAKED FETA CHEESE PARCELS WITH HONEY AND SESAME SEEDS

ROASTED FIG AND BEETROOT SALAD, ORANGE AND
MUSTARD SEED DRESSING V

Mains

HERB ROASTED CHICKEN SUPREME

CONFIT LEG AND TRUFFLE CROQUETTE, PARSNIP PUREE,
BABY LEEKS, CHICKEN BUTTER SAUCE RGF

OR

SLOWLY BRAISED PORK RIBEYE

SOFT PARMESAN POLENTA WITH BROWN BUTTER AND SAGE,
CHORIZO AND BEAN CASSOULET, PORK SCRATCHINGS RGF

OR

ROASTED AUBERGINE FILLED WITH FRAGRANT CHICKPEA AND CAULIFLOWER CURRY

COCONUT RICE, NAAN BREAD CROUTES, CORIANDER OIL RGF

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

STEAMED CHOCOLATE SPONGE PUDDING

HONEYCOMB ICE CREAM, POPCORN SCENTED CUSTARD 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