



BEE GEES TRIBUTE MENU

FRIDAY 27TH JUNE

Appetiser

CREAM OF MUSHROOM SOUP

CIABATTA CROUTE VG RGF

Starters

PULLED HAM HOCK AND SMOKED CHEDDAR CROSTINI

CARAMELISED APPLE PUREE, DRESSED ROCKET RGF

DUO OF MELON

EXOTIC FRUITS, PASSION FRUIT SORBET, COCONUT CREAM VG GF

Mains

ROASTED CHICKEN SUPREME

FONDANT POTATOES, ASPARAGUS, BUTTERNUT SQUASH PUREE, PAN JUICES GF

HERB CRUSTED COD LOIN

PRAWN AND SAFFRON RISOTTO, ROASTED RED PEPPER SYRUP RGF

MEDITERRANEAN VEGETABLE AND FETA WELLINGTON

SPICED ARRABBIATA SAUCE, OLIVE SALAD V RVG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

CHOCOLATE AND CARAMEL TART

AMARETTI AND CHERRY ICE CREAM, WHITE CHOCOLATE SAUCE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK*



£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