



## ELVIS TRIBUTE MENU FRIDAY 25TH JULY

### Appetiser

#### PEA AND HAM SOUP

CIABATTA CROUTE RGF

### Starters

#### SALMON AND PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, BUTTERED WHOLEMEAL BLOOMER RGF

#### GRILLED HALLOUMI AND WATERMELON SALAD

SWEET CHILLI AND MINT DRESSING, TOASTED SUNFLOWER SEEDS V RVG

### Mains

#### ROASTED LAMB RUMP

DAUPHINOISE POTATOES, GLAZED CARROTS,  
BUTTERED SPINACH, LAMB JUS RGF

#### SLOW BRAISED DAUBE OF PORK

CREAMY MASH, MUSHROOM, BRANDY AND PAPRIKA CREAM SAUCE RGF

#### MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE

SUN BLUSH TOMATO AND OLIVE SALAD, PESTO BAKED CIABATTA V GF

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

### Desserts

#### WHITE CHOCOLATE PANNA COTTA

SUMMER BERRY COMPOTE, CRUSHED MERINGUE GF

#### 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