



WHITNEY TRIBUTE MENU FRIDAY 30TH MAY

Appetiser

PEA AND ASPARAGUS SOUP

CIABATTA CROUTE RVG RGF

Starters

ITALIAN STYLE MEATBALLS

LINGUINI PASTA, RUSTIC TOMATO SAUCE, PARMESAN SHAVINGS, BASIL OIL

DUO OF MELON

EXOTIC FRUITS, MANGO SORBET,
RUM AND MANGO SHOT SCENTED WITH COCONUT VG GF

Mains

ROASTED RUMP OF LAMB

DAUPHINOISE POTATOES, ROASTED ROOT VEGETABLES,
RED WINE AND MINT JUS GF

SEARED SEABASS FILLET

STIR-FRIED NOODLES, PAK CHOI, FRAGRANT THAI CURRY SAUCE WITH MUSSELS GF

ROOT VEGETABLE AND PEARL BARLEY HOTPOT

BRAISED RED CABBAGE AND APPLES, CARAMELISED ONION JUS VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

TREACLE SPONGE PUDDING

VANILLA CUSTARD, CARAMEL BISCUIT ICE CREAM 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