



DIANA ROSS TRIBUTE MENU FRIDAY 27TH FEBRUARY

Appetiser

PEA AND HAM SOUP

MINT OIL, SOURDOUGH CROUTE RGF

Starters

THAI SPICED MEATBALLS

STICKY RICE, FRAGRANT RED COCONUT CURRY SAUCE,
SMASHED SESAME CUCUMBER

TRIO OF MELON AND CITRUS FRUITS

LIME SORBET, SPICED PINEAPPLE SYRUP VG GF

Mains

SLOW ROASTED BELLY PORK

FONDANT POTATO, HONEY ROASTED ROOT VEGETABLE, GLAZED APPLE,
SAGE AND ONION JUS GF

HERB ROASTED CHICKEN SUPREME

BUTTERNUT SQUASH RISOTTO, GARLIC ROASTED COURGETTES,
TOMATO AND BASIL TAPENADE GF

BAKED STUFFED PEPPERS

MEDITERRANEAN VEGETABLES AND ORZO PASTA,
ITALIAN CHEESE AND GREEN HERB CRUMB, ARRABBIATA SAUCE V

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

MILLIONAIRES' CHOCOLATE TART

AMARETTI BISCUIT ICE CREAM, CARAMEL SAUCE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK*



£5 BET*

£45

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