



GREASE VS DIRTY DANCING MENU FRIDAY 27TH MARCH

Appetiser

ROASTED VEGETABLE SOUP

WARM CIABATTA V RGF

Starters

ITALIAN STYLE MEATBALLS

LINGUINE PASTA, TOMATO AND BASIL MARINARA SAUCE

CURRIED CAULIFLOWER AND CHICKPEA SAMOSA

ALOO TIKI CRUSHED POTATOES, MASALA SAUCE, CORIANDER OIL

Mains

ROASTED RUMP OF LAMB

CREAMED POTATOES, MINTED PEA PUREE,
BABY CARROTS, REDCURRANT JUS GF

BUTTER BASTED CHICKEN SUPREME

LEEK, PANCETTA AND MASCARPONE RISOTTO,
GRAIN MUSTARD CREAM SAUCE GF

CHESTNUT MUSHROOM "BOURGUIGNONNE" PIE

DAUPHINOISE POTATOES, BRAISED RED CABBAGE VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

WHITE CHOCOLATE AND VANILLA CHEESECAKE

BLACK CHERRY COMPOTE, AMARETTI BISCUIT CRUMB 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