

SHANIA TWAIN MENU FRIDAY 13TH MARCH

ROASTED TOMATO SOUP

BASIL OIL, CIABATTA CROUTE RGF

SALMON AND PRAWN TIAN

MARIE ROSE SAUCE, AVOCADO PUREE, BUTTERED WHOLEMEAL BLOOMER RGF

HOMEMADE ONION BHAJIS

POPPADUM SHARD, KACHUMBER SALAD, MINT RAITA, MANGO SYRUP

BRAISED BRISKET BEEF

CAULIFLOWER CHEESE MASH, ROASTED ROOT VEGETABLES, YORKSHIRE PUDDING, BRAISING JUICES RGF

HERB ROASTED CHICKEN SUPREME

GOATS CHEESE AND LEEK CREAMED GNOCCHI, GARLIC ROASTED COURGETTE RIBBONS

BAKED STUFFED PEPPERS

MEDITERRANEAN VEGETABLES AND ORZO PASTA, ITALIAN CHEESE AND GREEN HERB CRUMB, ARRABBIATA SAUCE $\ \lor$

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

APPLE CRUMBLE TART

TOFFEE CUSTARD, CLOTTED CREAM ICE CREAM V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF

9



£45

4 COURSES DRINK*

K* £5 BET*

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE