



NEIL DIAMOND TRIBUTE MENU FRIDAY 15TH MAY

A P P E T I S E R

LEEK AND POTATO SOUP

WARM BAKED CIABATTA v RGF

S T A R T E R S

PULLED HAM HOCK AND SMOKED CHEDDAR CROSTINI

STICKY ONION RELISH, BRAMLEY APPLE PUREE RGF

DUO OF MELON AND EXOTIC FRUITS

MANGO SORBET, CANDIED SUNFLOWER SEEDS, STEM GINGER SYRUP VG GF

M A I N S

BRISKET OF BEEF "BOURGUIGNONNE"

CREAMED POTATOES, RED WINE SAUCE WITH BUTTON MUSHROOMS,
BABY ONIONS AND BACON LARDONS GF

HERB ROASTED CHICKEN SUPREME

POTATO DAUPHINOISE, HONEY ROASTED CARROT PUREE,
GRAIN MUSTARD JUS RGF

SUNDRIED TOMATO, ARTICHOKE AND BLUE CHEESE RISOTTO CAKE

CHARRED ASPARAGUS, ARRABIATA SAUCE, OLIVE AND ROCKET SALAD v

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

D E S S E R T S

STICKY TOFFEE PUDDING

HONEYCOMB ICE CREAM, TOFFEE SAUCE v

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF

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| 4 COURSES | DRINK* | £5 BET* | |

v VEGETARIAN vg VEGAN gf GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
rvg REQUEST VEGAN ALTERNATIVE rv REQUEST VEGETARIAN

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. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY