



COCKTAIL DINNER MENU FRIDAY 19TH JUNE

S T A R T E R

SALMON AND MOZZARELLA FISHCAKE

RUSTIC TOMATO AND BASIL SAUCE, BALSAMIC DRESSED ROCKET

PAIRED COCKTAIL (BELLINI)

M A I N

HERB ROASTED CHICKEN SUPREME

DAUPHINOISE POTATOES, BUTTERED ASPARAGUS,
CAMELISED SHALLOT AND TARRAGON JUS RGF

PAIRED COCKTAIL (RUM PUNCH)

MAIN COURSE SERVED WITH A SELECTION OF VEGETABLES.

D E S S E R T

WHITE CHOCOLATE CHEESECAKE

BLACK CHERRY COMPOTE, WHITE CHOCOLATE SAUCE V

PAIRED COCKTAIL (MUDSLIDE)

			
3 COURSES	COCKTAIL TO MATCH EACH COURSE*	£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