



TINA TURNER & WHITNEY HOUSTON MENU FRIDAY 25TH SEPTEMBER

A P P E T I S E R

CARROT AND CORIANDER SOUP

CIABATTA CROUTE VG RGF

S T A R T E R S

DUO OF MELON AND EXOTIC FRUITS

PASSION FRUIT SORBET, MANGO GEL VG GF

SALMON AND SPRING ONION CROQUETTES

HORSERADISH SCENTED MAYO, ROASTED CHERRY TOMATO SALAD

M A I N S

ROASTED CHICKEN SUPREME

RED PEPPER, CHORIZO AND PEA RISOTTO, SALSA VERDE GF

SLOW COOKED BELLY PORK

DAUPHINOISE POTATOES, HONEY GLAZED ROOT VEGETABLES,
BEETROOT PUREE, CIDER JUS RGF

KOREAN STYLE AUBERGINE SCHNITZEL

CREAMY GOCHUJANG INFUSED UDON NOODLES, STIR FRIED BABY PAK CHOI,
PICKLED CUCUMBER AND KIMCHI SALAD v

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES





D E S S E R T S

WARM DOUBLE CHOCOLATE BROWNIE

VANILLA ICE CREAM, BAILEYS CARAMEL SAUCE v

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF

			
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