



ELVIS TRIBUTE MENU FRIDAY 13TH NOVEMBER

A P P E T I S E R

ROASTED TOMATO AND BASIL SOUP

CIABATTA CROUTE VG RGF

S T A R T E R S

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER RGF

OR

CREAMED GARLIC MUSHROOMS

SOURDOUGH TOAST, BRULEED GOATS' CHEESE, MICRO HERB SALAD V RGF

M A I N S

ROASTED CHICKEN SUPREME

CARAMELISED CELERIAC PUREE, DAUPHINOISE POTATO,
GLAZED CARROT, CHICKEN JUS RGF

OR

SLOW BRAISED BEEF BRISKET

"BOURGUIGNONNE" SAUCE, CREAMED POTATOES,
BEEF SUET DUMPLINGS RGF

OR

MOROCCAN SPICED SWEET POTATO, CHICKPEA AND BUTTERNUT SQUASH STRUDEL

APRICOT AND ALMOND COUS COUS,
LEMON AND TAHINI YOGHURT DRESSING VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES

D E S S E R T S

STICKY TOFFEE AND BISCOFF PUDDING

VANILLA CRÈME ANGLAISE, HONEYCOMB ICE CREAM V

OR

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