



Queen Tribute with the 1066 Rokit Men - 6th September 2019

Starters

Salmon gravlax with pickled onions, caper berries, wasabi mayonnaise and lime honey glaze (GF)

Chilled fan of melon; fresh honeydew melon and mixed berry coulis (Ve, GF)

Mozzarella stuffed arancini, roasted pepper and roma tomato coulis (V)

Mains

Corn fed chicken breast, pommes fondant, carrot crème, charred banana shallot petals and red wine jus (GF)

Sea bass with mustard crust, potato and pancetta terrine, creamed leek and red wine sauce

Baked courgette with Tuscan vegetables, Israeli cous cous and fresh tomato and basil sauce (Ve)

Desserts

Lemon meringue pie with sauce caramel

Apple and cinnamon tart with clotted vanilla ice cream

Double mint chocolate truffle

Specific allergen information is held centrally on all our menu products and can be provided on request from our trained staff