



T R I B U T E N I G H T M E N U

Main Meal

Breast of Chicken stuffed with Mozzarella & Sun Blushed Tomatoes,
Roasted Chateau Potatoes, Tomato Fondue

Pan Seared Fillet of Salmon, Herb Buttered New Potatoes,
White Wine & Dill Cream Sauce

Roasted Vegetable Lasagne, Wild Rocket Salad, Garlic Bread

Desserts

Salted Caramel Cheesecake, Vanilla Pod Ice Cream,
Caramel Sauce

Passion Fruit Panna Cotta, Forest Fruit Sorbet

Sticky Gingerbread Pudding, Cardamom Infused Custard

2 courses for £25 per person

7pm arrival

7.30pm meal to be served

Balance payable at the time of booking. Menu choices required 2 weeks prior to the event.