

TOP OF THE POPS

Saturday 21st October 2017

Menu

Cream of Winter Vegetable Soup

Served with a Fresh Bread Roll

Cider Braised Mini Gammon Joint

Accompanied with a Tomato and Basil Ratatouille

Served with Garlic crushed New Potatoes and Market Fresh Vegetables

Vegetarian Option – to be pre-ordered prior to the event

Roasted Courgettes stuffed with Mediterranean Vegetables

Accompanied with a Napoli Sauce

Served with Garlic crushed New Potatoes and Market Fresh Vegetables

Morello Cherry Flan

Served with Poached Forest Fruits and Chantilly Cream

Freshly Brewed Coffee & Mint Chocolates

All special dietary requirements including vegetarian options must be pre-ordered prior to the event



ALLERGEN & FURTHER MENU INFORMATION

(v) Suitable for vegetarians. Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.