

SOUL TOWN DIVAZ

SATURDAY 21ST SEPTEMBER 2019

MENU

STARTER

Greek salad with feta cheese, red onion, olives & beef tomato with a balsamic glaze

MAINS

Lamb rump with sweet rosemary jus and dauphinoise potatoes
served with chefs choice of seasonal vegetables

Vegetarian option – pre-order only

Half roasted butternut squash stuffed with tomato, sage and mozzarella (v)
served with potatoes, seasonal vegetables and a tomato & basil sauce

DESSERTS

Individual apple crumble served with fresh cream

OR

A selection of cheese and biscuits with chutney and grapes - £3.00pp supplement

TO FINISH...

Freshly brewed coffee and chocolate mints

All dietary requirements including vegetarian options MUST be pre-ordered 14 days 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.