

THROUGH THE DECADES

SATURDAY 15TH JUNE 2019

MENU

STARTERS

Pressed ham hock with parsley and mustard finished with dressed salad garlic croute accompanied with pickled curried vegetables

OR

Wild mushroom soup served with tarragon oil served with warm bread (v)

MAINS

Pork loin stuffed with ginger and apricot served with cider apple sauce

OR

Breast of chicken with a tomato ragu

OR

Asparagus, blue cheese and walnut tartlet served with sweet sherry cream sauce (v)

MAIN COURSES ARE SERVED WITH DAUPHINOISE POTATOES AND VEGETABLES

DESSERTS

Lemon meringue tart served with vanilla blueberry whipped cream

OR

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

All menu choices 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.