

THROUGH THE DECADES

SATURDAY 16 MAY 2020

MENU

STARTER

Tomato & red pepper soup finished with double cream served with a fresh bread roll

MAINS

Roast breast of chicken wrapped in bacon with a mushroom cream sauce served with a chefs choice of vegetables and potatoes

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

Mushroom stroganoff served with wild rice

DESSERT

Individual apple crumble served with cream

Individual selection of cheese and biscuits with chutney and grapes - **£3 supplement**

TO FINISH

Freshly brewed coffee and mint chocolates



(Any special dietary requirements including vegetarian options, MUST be pre-ordered prior to 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.