

TRIBUTE MENU

TO START

Smoked Ham Hock & Pea Soup (GFO)
Bloomer bread

Duck Liver Parfait (GFO) Kumquat jelly, toasted ciabatta

Pan Fried Thai Crab Cake Lime & coriander dressing

Watermelon, Feta & Pine Nut Salad (GF) Aged balsamic, herby salad

TO FOLLOW

Pan Fried Chicken Breast (GF)
Baby fennel, curly kale, roasted garlic mash, chicken sauce

Belly of Pork (GF)
Crispy crackling, apple & fig compote, chateau potatoes, greens, cider sauce

Sauté Fillet of Salmon (GF) Crushed new potatoes, samphire, lemon & chive butter

Chargrilled Cauliflower Briand (GF)(VG)
Roasted beetroot, heritage tomato gravy, toasted sunflower seeds

8oz Sirloin Steak (GF) Triple cooked chips, cherry vine tomatoes, Café de Paris butter (£6.50 supplement)

TO FINISH

Crème BrûléeButtered shortbread, strawberries

Bread & Butter Pudding Custard sauce

Salted Caramel & Chocolate Cheesecake
Toffee sauce

English Cheese Board (GFO)
Dried figs, quince jelly, fudges biscuits
(£4.00 supplement)