

# CHARITY EVENT

## ENTREE

Blushed tomato soup, Crumbled blue cheese, crispy shallot rings (VE)

Prawn cocktail, Prawns, crayfish, Marie rose sauce, lemon.

Caesar salad, Gem lettuce, parmesan truffle croutons, anchovies (VE)

Tempura spiced cauliflower, Siracha mayo, Asian salad (V)



## MAIN

Salmon teriyaki, choy sum, bean shoots, toasted sesame, egg noodles

Bavette steak, served pink, chimichurri, fondant potato, tender stem broccoli - Supplement of £3.00 pp

Singapore style vegetable noodles, thick egg noodles, soy, ginger, chilli glaze (VE)

Pie, buttery short crust filled with seasonal vegetables, creamy mash, gravy (V)



## DESSERT

Profiteroles, chocolate sauce, pouring cream (VE)

Cheesecake, New York style baked cheesecake, berry coulis (VE)

Chocolate & raspberry brownie, vegan ice cream, coca (V)

VE - Vegetarian V - Vegan

\*Prices displayed are for 2024 and will increase each year.

The venue cannot guarantee 100% gluten free on any dish due to the environment that the dish is prepared and cooked



**£28.50 pp\***