

# CHARITY EVENT

## SAMPLE MENU

### 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

Roast Chicken breast, red onion & thyme stuffing, roast potatoes, seasonal vegetables & gravy

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

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

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

Vegan Butternut squash, spinach and chickpea curry, basmati rice, mango chutney & poppadom (VE, V)

### DESSERT

Profiteroles, chocolate sauce, pouring cream (VE)

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

Caramel biscuit cheesecake, caramel biscuit spread, vegan ice cream (V)

VE - Vegetarian V - Vegan

\*Prices displayed are for 2026 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

