

Fil Straughan 9th February 2024

Cabaret Dinner Menu

£90 per person incl. glass of Prosecco on arrival

ROASTED PLUM TOMATO AND PEPPER SOUP with herb garlic crouton (GFA) (V) (VG)

LEMON GRASS AND CHILLI TIGER PRAWNS with prawn crackers

BACON AND SPINACH TART with rocket and piccalilli

SALT AND PEPPER CALAMARI with chilli sauce dip (GF)

BUTTERNUT SQUASH RISOTTO with sage and rocket (V) (GF)

BAKED FIGS with goats' cheese and parma ham (GF)

SMOKED SALMON with celeriac and apple remoulade, granary bread

CORN FED CHICKEN BREAST

with duchess potatoes, baby vegetables, truffle butter (GF)

LOBSTER TAILS (Supplement £10.00)

with garlic butter and fries (GF)

ROASTED PORK BELLY

With sweet potato puree, curly kale, baked apple, crackling (GF)

8OZ FILLET OF BEEF (Supplement £10.00)

with dauphinoise potato, spinach puree, roasted cherry tomatoes, red wine jus (GF)

PAN FRIED FILLET OF HALIBUT

with parsnips puree, asparagus and lemon butter sauce (GF)

SLOW ROASTED AUBERGINE

with white bean puree, caramelised baby onions, tamarind sauce (V)(VG)

APPLE TART TATIN with vanilla ice cream

LEMON MERINGUE PIE with fruit coulis

CHOCOLATE TRUFFLE TORTE with fresh raspberries

STICKY TOFFEE PUDDING with butterscotch sauce

CHEESE & BISCUITS with chutney & celery (GFA)

SELECTION OF ICE CREAMS & SORBETS

Ice cream: Vanilla, strawberry, mint chocolate, swiss chocolate, toffee, rum & raisin

Sorbet: mango, raspberry, lemon

*Dairy-free ice cream available