

**“NOSTALGIC 90’S NIGHT” MENU**  
**SATURDAY 28<sup>TH</sup> SEPTEMBER 2024**

**TO START**

**Bottomless Bubbly Reception**

**MAIN COURSE**

**Roasted Pork Tenderloin**

with green peppercorn sauce, crushed new potato cake and seasonal vegetables (GF, DF)

**Pan Seared Chicken Supreme**

served with roasted chateau potatoes and seasonal vegetables with a la king sauce (GF)

**Roasted Fillet of Cod**

served with lemon roasted new potatoes and seasonal vegetables with a parsley sauce (GF)

**Chilli Con Bean Carne**

served in a tortilla basket with tomato salsa and guacamole (DF, V, Vg)

**DESSERT**

**Neapolitan Ice Cream Sundae (GF, V)**

**Lemon Meringue Pie**

with raspberry coulis (V)

**Angel Delight Chocolate Mousse (GF, V)**

**Salted Caramel Brownie**

with vegan ice cream (GF, DF, V, Vg)

**Selection of British Cheeses**

with celery, grapes, and chutney (V)

*(can be adapted for GF)*

**£55.00 PER PERSON**

*DF – Dairy Free   GF – Gluten Free   V – Vegetarian   Vg - Vegan  
Some of the menu can be adapted for intolerances. Additional gluten free dessert available on request.  
Please ask for further details*