



HOTELS

May Tribute Menu

Spring Vegetable Soup (gf, vg)

Smokey Prawn Cocktail (gf)
with a paprika dressing

BBQ Pulled Pork Bruschetta (ga, va)
slow cooked pulled pork, sweetcorn & caramelised onions cooked in a BBQ sauce
served chilled on garlic bruschetta

Sirloin of Roast Beef (ga)
served with Yorkshire pudding & red wine gravy

Mushroom, Bacon & Herb Stuffed Shoulder of Pork (ga)
with a bacon infused cream

Roasted Wellington (ga, vg)
wild mushrooms & soya meat in a golden puff pastry

all served with home roasted parmentier potatoes & seasonal Spring vegetables

Raspberry & White Chocolate Profiteroles (ga, v)

Lemon Tart (ga, v, va)

Selection of Cheese & Biscuits (ga, v, va)
cheddars, Wensleydale & brie served traditionally with crackers, celery & a red onion chutney

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Tea & Coffee

gf – gluten free
v – vegetarian
vg – vegan
ga – can be adapted to suit a gluten free diet
va – can be adapted to suit a vegan diet