

## FATHER'S DAY TRADITIONAL SUNDAY MENU

SUNDAY 16<sup>TH</sup> JUNE 2024

### TO START

**Roasted Red Pepper and Tomato Soup**

with micro basil and diced sundried tomatoes (*gf, df, v, vg*)

**Smoked Chicken Croquette**

with sweetcorn puree bacon jam and rocket leaf salad (*df*)  
(\*can be adapted for *gf*)

**Curry Cured Salmon Gravlax**

with cucumber ketchup and a mango and coriander salsa (*gf, df*)

**Compressed Heritage Tomato Salad**

with bocconcini, toasted pine nuts, basil pesto, pickled beetroot (*gf, v*)  
(\*can be adapted for *df & vg*)

### MAIN COURSE

**Rosemary and Mustard Marinated Topside of Beef**

with horseradish Yorkshire pudding, roasted potatoes, seasonal vegetables  
and a red wine and bay leaf beef jus  
(\*can be adapted for *gf & df*)

**Roasted Chicken Supreme**

with apple, sage and onion stuffing, roasted potatoes, seasonal vegetables  
and a chicken and thyme jus (*df*) (\*can be adapted for *gf*)

**Cajun Spiced Salmon Fillet**

with lemon roasted Kentish new potatoes, yoghurt tzatziki dressing (*gf*)  
(\*can be adapted for *df*)

**Pea and Broad Bean Risotto**

with vegan feta cheese, pea shoots and mint oil (*df, gf, v, vg*)

### DESSERT

**Traditional Treacle Tart**

with clotted cream ice cream (*v*)

**Double Chocolate Mousse**

with white chocolate ganache (*gf, v*)

**Vanilla Pod Panna Cotta**

With minted strawberry compote (*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*)

### COFFEE AND PETIT FOURS

**£39.50 PER PERSON**

*DF – Dairy Free   GF – Gluten Free   V – Vegetarian   VG – Vegan*

*\*Some of the menu can be adapted for intolerances on request. Please ask for further details*