

“HE’S THE ONE” ROBBIE WILLIAMS TRIBUTE MENU
SATURDAY 11TH MAY 2024

TO START

Bottomless Bubbly & Canapés Reception

MAIN COURSE

Slow Braised Pressed Lamb Shoulder

with roasted garlic and rosemary roast potatoes, seasonal vegetables pea and mint puree
and a red currant jus *(GF, DF)*

Pan Seared Chicken Supreme

with spinach mousse, fondant potato and seasonal vegetables and a watercress velouté *(GF)*

Pan Fried Salmon Fillet

with new potatoes, seasonal vegetables, tomato and red pepper coulis, basil oil *(GF, DF)*

Herb Crusted Aubergine Steak.

with aubergine caviar, wilted spinach, tomatoes, and sauce Vierge *(GF, DF, V, VG)*

DESSERT

Double Chocolate Brownie

with vanilla pod ice cream *(V)*

Strawberry Frangipane Tart *(V)*

with raspberry compote

Lemon Curd Cheesecake *(V)*

With mixed berry coulis

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