

**THE COLDPLAY TRIBUTE**  
**MENU**  
**SATURDAY 2<sup>ND</sup> MAY 2026**

**AMUSE-BOUCHE**

**Creamed Tomato and Basil Soup**  
with butter fried croutons (V)  
(GF, DF & Vg adaptations available on request)

**MAIN COURSE**

**Pressed Pork Belly**

roasted chateau potatoes, seasonal vegetables, apple and vanilla puree  
and calvados jus (GF, DF)

**Roasted Chicken Supreme**

with a red pepper farce, fondant potato, seasonal vegetables and a pesto cream sauce

**Baked Salmon Fillet**

hasselback new potatoes, seasonal vegetables and an asparagus sauce

**Pea and Broad Bean Arancini**

with feta crumb and a watercress sauce (DF, V, Vg)

**DESSERT**

**Dark Chocolate Mousse**

with Chantilly cream and white chocolate ganache (GF, V)

**Lemon Frangipane Tart**

with raspberry compote (V)

**Vanilla Panna Cotta**

with caramelized apple

**Chocolate Brownie**

with mixed fruit compote and vegan vanilla ice cream (GF, DF, V, VG)

**£58.00 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*