

Elvis Tribute Night

3 Courses - £45.00 per person

Complementary Mixed Bread and Olives

Starter

Melon, Tangerine & Parma Ham

*served on a bed of rocket leaves and watercress. Drizzled with
honey-mustard dressing*

Ham Hock Terrine Seasoned with Mustard & Herbs

*served on a mixed leaf salad with chilli & onion chutney and
melba toast*

Classic Prawn Cocktail

served with brown bread

Vegetable Samosas

Served with sweet chilli sauce

Main Course

Slow-Cooked Feather Blade Steak

Served with roast new potatoes and vegetable bundle

*Boneless Stuffed Chicken Leg with Mozzarella, Spinach,
and Sun-Kissed Tomatoes*

Served with roast new potatoes and vegetable bundle

Cod, Smoked Haddock & Salmon Pie

Served with fine beans and garden peas

*Stuffed Courgettes with Mediterranean Vegetables and
Lemon & Coriander Cous Cous*

*Served with herb new potatoes and a rich tomato & basil
sauce*

Dessert

Chocolate Orange Cake with Vanilla Ice Cream

Tarte au Citron with Chantilly Cream and a Fruit Coulis

Fresh Fruit Salad