



Robbie Williams Tribute Dinner – Saturday 23rd November 2024

Parsnip & Apple Soup GF/V/VE

Parsnip shavings

Traditional Prawn Cocktail GF

Cold water prawns, iceberg lettuce, Marie rose sauce

Mixed Game Terrine

Pickled candy beetroot, brioche toast

Stuffed Portobello Mushroom GF/V/VE

walnuts, root vegetables, rich tomato sauce



Chicken Diane GF

French trim skin-on chicken breast, Diane sauce of French mustard, mushrooms, onions, cream and a hint of brandy. Mashed potatoes

Pan Fried Sea Bream GF

Bubble & squeak terrine, lobster bisque

Beef Medallion GF

Fondant potato, red wine jus

Vegetable Wellington V/VE

Baby potatoes, rich tomato sauce



Cinnamon Panna Cotta GF/V

Fresh berries

Dark Chocolate Hazelnut Delice GF/V

Toffee glaze, hazelnut crumb

Prosecco & Winter Berry Cheesecake GF/V

Mixed berry compôte

Continental Cheese Board

GF available by special request

Stilton, Cheddar and Brie, served with onion chutney, celery, grapes



Coffee & Mints

GF – Gluten Free / V – Vegetarian / VE – Vegan

If you have any specific allergies please ensure these are sent back and highlighted on your pre-order form