



# Adele & George Michael Tribute

**Date:** Friday 5.7.2019 **Time:** from 7pm until 11pm (bar open until midnight)

**Price:** £45 per person (3 Course + Arrival Drink)

**Deposit Information:** £10 + pre-order

## STARTERS

*French Onion Soup, Gruyere Crute (GFO, V, Vegan Optional)*

*Grilled South Coast Mackerel Fillet, Pickled Fennel Slaw, Garlic & Saffron Aioli (GF)*

*Confit Chicken Terrine, chorizo jam, toasted brioche (GFO)*

*Carpaccio of Galia Melon, Compressed Watermelon, Toasted Hazelnut, Apricot Syrup (V, GF, Vegan)*

## MAINS

*6 Hour Slow Cooked Feather Blade of Beef, Champ Potato, Charred Hispi Cabbage, Crispy Shallots, Red Wine Jus*

*Baked Cod Fillet, Lemon & Caper Crushed New Potatoes, Shellfish Velouté*

*Pan Roasted Breast of Chicken, Pommes Anna, Sautéed Wild Mushrooms, Charred Leeks, Truffle & Tarragon Sauce*

*Butternut Squash, Spinach & Wild Mushroom Wellington, Sweet Potato Fondant, Roasted Cherry Tomato Sauce (V, Vegan)*

## DESSERTS

*Baileys Trinity Burnt Cream, Summer Berry Compote, Pistachio Biscotti*

*Dark Chocolate Torte, Chocolate Ganache, Candied Nuts, Raspberry Sorbet*

*Strawberry Cheesecake, Strawberry Gel, Strawberry Sorbet, Sesame Tuile*

*Madagascan Vanilla Roasted Pineapple, Lemongrass & Mango Salsa, Elderflower Sorbet (Vegan)*