



The Ultimate Michael Bublé Tribute Evening

FRIDAY 28TH JUNE

Starters

Roasted Root Vegetable Soup with Warm Bread (PB,G)

Prawn Cocktail Salad (C,G,Mu)

Wild rocket, radicchio, Marie Rose sauce, homemade bread

Wild Mushroom Arancini (PB,V,So,G)

Salsa verde, shaved parmesan

Ham Hock & Pea Terrine (Mu,G)

Pea purée, fennel & watercress

Mains

Baked Seabass Fillet (F,Mu,Su,M)

Samphire, fennel, capers & radish, crushed potato tartare, cucumber vinaigrette

Forest Row's Tablehurst Farm Bio-dynamic Farmed Beef Burger (G,M,Mu,Su)

Both served in a brioche bun, cheddar, caramelized onion chutney, beef tomato, gherkin, onion rings & fries

The Beyond Meat Burger (PB,G,Mu,Su)

Vegan cheese, caramelised onion chutney, beef tomato, onion rings & fries

Mojo Marinated Chicken Skewers (M,Su,G)

Citrus, herb & pomegranate couscous, tzatziki

Mixed Forest Salad (PB,Su)

Mixed salad leaves, roasted peppers, artichokes, sunflower seeds & balsamic

Optional to add grilled chicken breast or goat's cheese

Desserts

Banoffee Bread & Butter Pudding (M,E,G)

Banana ice cream

Lemon Cheesecake (M,E,G)

Raspberry sorbet

Vegan Chocolate Brownie (So,Almonds,PB)

Chocolate sauce, vanilla ice cream

Selection of Homemade Ice Cream (M,E)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian