



Gala Evening 2024 – VIP Menu

Saturday 6 July 2024

Welcome from 6.30pm

- Prosecco and strawberries

Service at 7.30pm

Starter

- A goats cheese mousse with candied and pickled beetroot, dressed with rocket. Vegan option with vegan cheese by pre-order.

Main Course

- Braised 6 oz flatiron steak in a red wine jus.
- Crushed new potatoes promise of mediterranean vegetables

By pre-order:

- Vegan meatloaf made with oats lentils, herbs and spices with a homemade tomato sauce promise of vegetables and crushed new potatoes

Dessert

- Summer tart with custard, local strawberries and dressed with soft fruits - gluten free / vegan available by pre-order

DIETARY REQUIREMENTS: Please let us know of any special dietary requirements or if you require the pre-order options by Tuesday 2 July 2024.