



Dragula Dinner & Dance Menu

Mains

ROAST BREAST OF CHICKEN WRAPPED IN PANCETTA BACON (GFA)

Dauphinoise potatoes, petits pois à la française, roasted carrots, tarragon sauce

STEAK CUT ROAST SIRLOIN OF BEEF (COOKED MEDIUM) (GFA)

£5.00pp supplement

Lyonnais potatoes, French beans, creamy green peppercorn sauce

BAKED FILLET OF SALMON (GFA)

Crushed new potato cake, tenderstem broccoli, prawn & dill cream sauce

ARANCINI RICE CAKE WITH ROASTED AUBERGINE (VG)(GFA)

Moroccan vegetable & sweet potato tagine

Dessert

STICKY TOFFEE & DATE PUDDING (V)(GFA)

Boxford Farms apple compote, toffee sauce

INDIVIDUAL CHOCOLATE & RASPBERRY CHEESECAKE (VGA)(GFA)

Raspberry gel, Madagascan vanilla pod ice cream

DARK CHOCOLATE MOUSSE (V)

Morello cherry compote

ENGLISH CHEESE PLATE (V)(GFA)

£4.00pp supplement

Stilton, brie & cheddar with apple & apricot chutney, celery, grapes, crackers

Allergy Key

Please inform a member of the team of any food allergies or dietary requirements before ordering

V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available