



# A Night with Irie J Dinner Menu

## Starters

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### WHIPPED GOATS CHEESE (GFA)

*Salt baked candied beetroots, candied hazelnuts, aged balsamic, toasted brioche*

### CLASSIC PRAWN COCKTAIL (GFA)

*Shredded iceberg lettuce, citrus scented cocktail sauce, cucumber ribbons*

### TRIO OF MELON (VG)(GFA)

*Citrus & vanilla syrup, seasonal berries*

### HOISIN DUCK SPRING ROLL

£3.50pp supplement

*Mango & papaya salsa, sweet chilli relish, coriander cress*

## Mains

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### SWEET POTATO, SPINACH & CHICKPEA TAGINE (VG)(GFA)

*Moroccan spiced tomato sauce with dates & apricots, aromatic couscous*

### FILLET OF COD RAREBIT (GFA)

*Topped with a cheddar crust, herb roasted new potatoes, Mediterranean vegetables*

### 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)

£7.00pp supplement

*Lyonnais potatoes, French beans, creamy green peppercorn sauce*

## Dessert

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### BOXFORD FARMS STRAWBERRIES (V)(VGA)(GFA)

*Shortbread, fresh pouring cream*

### BOXFORD FARMS RASPBERRY PANNA COTTA (V)(GFA)

£3.00pp supplement

*Served on a deconstructed raspberry rocky road*

### CHOCOLATE BROWNIE (V)(VGA)(GFA)

*Chocolate sauce, vanilla ice cream*

### BAKED HONEYCOMB NEW YORK CHEESECAKE (V)(GFA)

*Caramel sauce, honeycomb ice cream*

### 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