

Fil Straughan Summer Soul Special

Friday 18th August 2023 - £49pp

5 - 7pm Garden Vibes followed by 3 Course Dinner & Show

Starters

Provençal Summer Vegetable Soup with a freshly baked roll (V)

Chicken & Apricot Terrine served with plum & fig chutney and toasted sourdough *

Buffalo Mozzarella Pea shoots, blanch green peas and minted, lemon and olive oil (V)

Chef's Mackerel pâté with creamy horseradish and toasted sourdough *

Sautéed Tiger Prawns and Chorizo on toasted focaccia with garlic mayonnaise and crisp watercress

(* Gluten free sourdough available upon request)

Mains

Roasted English Lamb Rump served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables

Chicken Supreme with a lemon grass and honey cup glaze, served with new potatoes & vegetables

Pan Fried Duck Breast with dauphinoise potatoes & vegetables

Grilled Scottish Salmon with a warm roasted cherry tomato sauce and new potatoes

Vegan Sweet Potato & Lentil Curry with Coconut Cream, served with pilau rice, poppadum & chutney (V)

Desserts

Warm Apple Tart Tatin served with a scoop of Mövenpick vanilla ice cream (GF)

Citrus Lemon Tart with thick cream and candied citrus peel

White Chocolate & Raspberry Cheesecake served with a raspberry coulis

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue
with crackers, plum chutney, celery & grapes

Followed by Drury's freshly brewed coffee

(V) Vegetarian (GF) Gluten Free (vgn) Vegan