

TINA TURNER TRIBUTE NIGHT



£55 per person includes complimentary glass of prosecco

STARTERS

LOUISIANA CAJUN GUMBO SOUP

A Southern classic with chicken, chorizo and sweetcorn served with homemade cornbread

PROUD MARY PRAWNS

King prawn & mango skewers with pineapple, lime & coconut salsa and pita bread

TINA'S TERRINE

Slow cooked ham hock with mustard & honey

NUT BUSH CITY SALAD

Fresh pears, apple, celery, walnuts & sultanas in a tangy cider mayonnaise dressing

MAINS

SIMPLY THE BEST BEEF BOURGUIGNON

Slow cooked beef in red wine with baby onions, mushrooms & bacon, served with garlic & herb mashed potatoes and medley of vegetables

GOLDEN EYE CHICKEN

Chicken fillet wrapped in bacon, oven roasted with golden honey, served with golden saffron potatoes, mushroom cream & white wine sauce and broccoli spears

I CAN'T STAND THE RAIN-BOW TROUT

Panfried fillet of chalk stream trout with a lemon pepper butter, crushed potatoes and samphire

ROLLIN' ON THE RIVER RAVIOLI

Vegetable ravioli in a rich tomato sauce, with char-grilled Mediterranean vegetables & garlic bread

DESSERTS

STEAMY WINDOWS

Steamed sticky toffee pudding with caramel whisky sauce

IT'S ONLY LOVE LEMON TART

Tangy lemon tart served with Limoncello cream

BREAK EVERY RULE ROULADE

Hand rolled soft meringue filled with raspberry sauce, whipped cream & chocolate pieces, served with a mixed berry compote

THUNDER DOME

Pecan & maple syrup tartlet topped with a dome of vanilla ice cream, chopped nuts, chocolate & toffee sauce



GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

ALLERGY WARNING: Menu items may contain or come into contact with common allergens. Ask staff for more information.