

TO START

Tomato, roasted red pepper & smoked paprika soup (VE)(GFO)(V)
Sourdough roll

Lakes ham hock terrine (GFO)
Apricot & apple chutney, peashoots, toasted sourdough

TO FOLLOW

8oz marinated lamb rump (GFO)
Red wine gravy

Oven roasted salmon fillet (GFO)
Hollandaise sauce

Moroccan style pilaf roast (V) (VE) (GFO)
Vegan gravy

All the above served with fondant potato, tenderstem broccoli & braised red cabbage

TO FINISH

Sticky toffee pudding (GFO)
Butterscotch sauce, Lakes vanilla ice cream

Gin & raspberry cheesecake (VEO)(GFO)
Raspberry coulis, shortbread crumb, mixed berries

(GF) – gluten free, (V) – vegetarian, (VE) – vegan, (GFO) – gluten free option available
(VEO) – vegan option available, (DFO) – dairy free option available

PLEASE NOTE: SOME MENU ITEMS MAY BE SUBJECT TO CHANGE

Allergy information



FOOD ALLERGIES & INTOLERANCES: If you have any concerns relating to any of the following allergens, please speak to our Duty Manager prior to ordering: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, or sulphur dioxide (sulphites).



EVERBRIGHT
HOTELS