



ELVIS

LEAVES HIS MARK



MENU

ENTRÉE

Pumpkin arancini, pesto aioli, rocket, parmesan, caramelised balsamic (V, GF, DFO, VGO)

MAIN COURSE

Slow cooked lamb shank, green beans, spice roasted purple sweet potato, lemon & herbs (GF, DF)

Alternating with

Confit chicken, soft polenta, baby spinach, bacon & mushroom ragu (GF)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free
(DFO) Dairy Free Optional (VGO) Vegan Optional

Dietary requirements catered for please advise at time of booking

***Menu available Saturday 23 March in Function Room only**