



# MENU



1750 • ONWARDS

# Prom Seated Menu 2025



Please Select One Starter, One Main & One Dessert

## STARTERS

Classic Prawn Cocktail

Compressed Cucumber, Cherry Tomatoes & Marie Rose Sauce in a Baby Gem Lettuce Cup

Parma Ham, Seasonal Melon with Dressed Rocket

Breaded Brie (V)

Balsamic Glaze, Cranberry Sauce & Salad

Heritage Tomato & Buffalo Mozzarella (V)

Basil Oil & Balsamic Glaze

Roasted Cauliflower Bites (VE)

Mixed Salad with Apricot Harissa Mayo Dressing

## MAINS

Lemon & Herb Roast Chicken

Roasted Seasonal Vegetables, Crushed Potato & a Red Pepper & Tomato Sauce

Chicken Wrapped in Streaky Bacon

Topped with BBQ & Cheese Sauce, Steamed Broccoli & Green Beans with  
Chive & Spring Onion Mashed Potato

Giant Yorkshire Pudding

Filled with Cumberland Sausages, Mashed Potato & Peas with Onion Gravy

Braised Blade of Beef

Sautéed Mushrooms & Baby Onions with a Rich Gravy Wholegrain Mustard Mashed Potato

Buttermilk Chicken Burger

Chicken Fillet Burger, Lettuce, Tomato & Garlic Mayo served in a Brioche Bun, Summer Slaw &  
Seasoned Baked Potato Wedges

Baked Spinach & Ricotta Cannelloni (V)

Dressed Mixed Salad & Garlic Bread

Savoury Pancake (VG)

Filled with Strips of Vegetables Bound in a Rich Tomato Sauce with a Dressed  
Mixed Salad & Garlic Bread

## DESSERTS

Profiteroles

White & Milk Chocolate Sauce with Seasonal Berries

Layered Chocolate & Orange Opera (VE)

Vanilla Whipped Cream

Baked Strawberry Cheesecake

Summer Berries

Mango & Passionfruit Cheesecake (VE)

Lime & Mango Salsa, Coconut Cream

