



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

