

THE SIR ELTON JOHN SUITE

Artisan bread selection and sea-salted butter

Starter from the counter

Broccoli, coriander & spinach soup
Crispy focaccia, toasted sunflower & pumpkin seeds (v)

Roast pepper, artichoke & basil terrine
basil pesto, focaccia croute (v)

From the Chef's Table

Chef's nose to tail showcase

*Using Chef's skills and expertise to provide a complete dish with maximum flavour and textures with minimal waste.
Reducing the impact on our planet we have used locally sourced ingredients.*

Roast rib of Hereford beef, Yorkshire pudding & pan gravy

Traditional fish pie, salmon, cod & haddock in a cream & tarragon sauce, topped with mash potato

Tender Courgette, aubergine and chickpea stew, spiced silk tomato sauce (vg)

Traditional roast potatoes
Steamed broccoli & cauliflower
Buttered carrots

Dessert

Banoffee torte, caramelised banana puree, praline cremeux

Rhubarb & custard crumble, & vanilla custard

Full Time

Chicken Balti Pie or Coconut & Spinach Pie (v)

Freshly brewed tea and coffee



We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. If you would like to know more about our food and drink, please ask a member of the catering team.

Levy