



Night at The Musicals Tribute Night

Friday 10th of November 2023

For any dietary requirements, please state when placing your pre order.



Starters

Roasted Root Vegetable & Pearl Bearley Broth, Crusty Bread (v, vg, can be gf)

Baked Camembert & Caramelised Onion Filo Basket, Port Reduction (v)

Sesame Crusted Pork Belly served with Sweet Chilli Sauce



Mains

10 Hour Slow Braised Pork Belly, Apple Croquette Potato, Honey & Orange Glazed Carrots, Calvados Jus
(can be gf)

Poached Smoked Haddock Fillet, Broccoli & Cheese Bake Duchess Potato & Hollandaise (can be gf)

Vegan Sausage, Sweet Potato & Red Pepper Cassoulet, Duchess Potato & Tender Stem Broccoli (v, vg)



Desserts

Warm Chocolate Brownie, Raspberry Ripple Ice Cream, Raspberry Coulis

Mixed Berry Eton Mess, Chantilly Cream (gf)

Cinnamon Spiced Apple Tart Tatin, Vegan Ice Cream (v, vg)

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team. Please be aware the Ballroom is only accessible via stairs, The Royal Hotel does not have a lift.

v= vegetarian vg= vegan gf= gluten free