



CLUB CLASSICS

WITH DJ'S
PETE BROMLEY
& LEE FREDERICKS

STARTERS

Pressed Ham & Piccalilli Terrine

Homemade piccalilli, pea purée, sourdough toast (NGI*)

Lightly Spiced Sweet Potato & Coconut Soup

Toasted coconut flakes, coconut cream, crusty white petit pain, salted butter (VG*, NGI*)

Heritage Tomato & Buffalo Mozzarella Salad

Tomatoes seasoned with a light balsamic dressing & sea salt, fresh basil, olive oil

MAINS

Herb Roasted Chicken Breast

Creamed potatoes, seasonal vegetables, thick chicken gravy (NGI)

Pan Seared Salmon Fillet

Roasted garlic new potatoes, fine green beans, lemon & caper butter sauce (NGI)

Mushroom, Spinach & Lentil Wellington

Served with roast potatoes, seasonal vegetables, red wine gravy (VG, NGI*)

DESSERTS

Triple Chocolate Brownie

Chocolate sauce, cocoa nibs, vanilla bean ice cream (V, VG*, NGI*)

Sticky Toffee Pudding

Ginger toffee sauce, vanilla bean ice cream (V, NGI*)

Vanilla cheesecake

Chantilly cream, berry sorbet, fresh berries (V, VG*, NGI*)

V - vegetarian VG - vegan VG* - can be adapted to contain vegan ingredients
NGI - non gluten containing ingredients NGI* - can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershallowaks.com/allergen-information/ to view our full allergen policy.