

MODDERSHALL OAKS

PRESENTS



CLUB CLASSICS

WITH DJS
PETE BROMLEY
& LEE FREDERICKS

STARTERS

LEEK & POTATO SOUP

parsnip crisps & baked petit pain (V, VG*, NGI*)

CHICKEN LIVER PARFAIT

served with garlic toasted ciabatta, poached plums & red onion chutney (NGI*)

SALMON MOUSSE ROULADE

with a dill & lemon yoghurt, crisp salad (NGI*)

MAINS

WILD MUSHROOM & SPINACH RISOTTO

garnished with a light drizzle of white truffle oil & toasted pine nuts (VG, NGI)

OVEN BAKED SALMON FILLET

with lemon cream sauce, roasted new potatoes and asparagus (NGI)

SLOW BRAISED BEEF STEAK

served with creamed potatoes, roasted carrots, thick beef gravy & parmesan crumb (NGI*)

DESSERTS

STICKY TOFFEE PUDDING

served with warm caramel sauce & vanilla bean ice cream (V)

LEMON PANNA COTTA TART

served with fresh clotted cream & tart berry compote (V, VG*, NGI*)

CHOCOLATE TRUFFLE CAKE

garnished with chocolate sauce & salted caramel ice cream (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.moddershalloaks.com/allergen-information/ to view our full allergens policy.

