

MODDERSHALL OAKS
PRESENTS



CLUB CLASSICS

A HALLOWEEN SPECIAL

WITH DJS

PETE BROMLEY
& LEE FREDERICKS

STARTERS

Roasted pumpkin & sweet potato soup

Garnished with herb oil & served with baked petit pain (V, VG*, NGI*)

Spicy buffalo chicken tenders

Glazed in buffalo hot sauce, crisp green salad & a blue cheese mousse (NGI*)

Prawn & avocado cocktail

Smoky marie rose sauce, shredded lettuce, toasted wholemeal bread (NGI*)

MAINS

Baked mushroom & chestnut wellington

With garlic roasted new potatoes, broccoli & cranberry gravy (VG, NGI*)

Crispy chicken parmigiano

Served with roasted parmentier potatoes, green vegetables, tangy tomato ragu.
Topped with parmigiano cheese (NGI*)

Slow braised beef steak

Served with creamed potatoes, bacon lardons, roasted carrots, thick beef gravy (NGI*)

DESSERTS

Toffee apple crumble

Served with warm vanilla custard (V)

Baked salted caramel torte

Served with whipped cream & vanilla bean ice cream (V)

Coconut & chocolate mousse

Served with a sweet berry compote & shortbread crumb (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.

