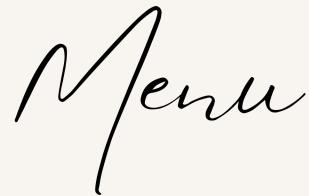
## Tribute Night at Sheffield Park



## To Start

Seared Rosemary Skewered Scallops with Samphire and Lemon Beurre Blanc (GF on request)

Or

Pressed Beetroot Terrine with Garlic Labneh, Rosemary Focaccia, Herb Salad VE, (GF on request)

## **Main Course**

Slow roasted belly of Pork, Chorizo, Butter Bean and Spinach Fricassee (GF)

Or

Balmoral Chicken Breast filled with Haggis and wrapped in Bacon, Whiskey Cream Sauce

Or

Vegan Cottage Pie with steamed Greens VE, GF (All served with chef's choice of vegetables and potatoes)

## To Finish

Chocolate Tartelette with Hazelnut Praline and Vanilla Cream VE, (GF on request)

Or

Red Berry Charlotte with Raspberry Coulis

