

MICHAEL BUBLÉ TRIBUTE
3-course Steak Night Dinner Menu

STARTERS

Charcuterie platter

cured meats, cheese, pickles and sourdough bread

Teriyaki beef

steamed spring onion rice

Spicy sticky ribs

boiled aromatic rice

Slow-cooked pork belly

lemon aioli, shredded iceberg, cucumber gel, charred lemon

Beef carpaccio

parmesan shavings, freshly squeezed lemon juice and rocket leaves

MAIN COURSE

Cote de boeuf for two

*chunky chips, chimichurri, béarnaise sauce,
tomato & mozzarella salad, sautéed mushrooms*

Tomahawk for two

*chunky chips, chimichurri, béarnaise sauce,
tomato and mozzarella salad, sautéed mushrooms*

8oz fillet steak

*tiger prawns infused with chilli and garlic butter
served with green beans and Parmentier potatoes*

Lamb noisettes

green lentils, buttered carrots, maxim potato and lamb reduction

Steak and mushroom pie

*mushroom pie topped with fillet steak cooked to your liking, served with
caramelised onion creamed potato, buttered carrots and Gorgonzola port sauce*

DESSERT

Raspberry cranachan

raspberry, toasted oats, Scotch whisky, honey and sweetened cream

Apple and rhubarb crumble

simply served with vanilla ice cream or crème Anglaise

Baileys and honeycomb cheesecake

finished with strawberries and cream

Griottine cherry clafoutis tart

Morello cherries soaked in kirsch, baked in almond custard tart, served with Chantilly cream

Rich chocolate brownie

served with salted caramel sauce and vanilla ice cream