



SLK Owners Club – Group Dinner Saturday 7th June 2025

Starters

Potato and Red Onion Tart

Potato and red onion tart with red pepper, sun dried tomatoes and red onion served with mediterranean salsa.

Beer Battered Cod Goujons

Served with garlic and parsley aioli dressed salad garnish.

Chilli King Prawns

Pan fried Chilli King Prawns with crusty bread served with garlic, ginger, chilli and a white wine cream sauce.

Moroccan Falafel - (vegan)

With hummus and pitta bread

Mains

Chicken Ballotine with Goats Cheese

Chicken ballotine stuffed with Goat's cheese and red pepper served with crush potato, sage sauce, vegetable and honey roasted walnuts.

Braised Shoulder of Lamb

Braised shoulder of lamb served with creamed mash potato, mix of vegetables, Mint pea puree, Crispy parsnip and a red wine reduction.

Brisket of Beef

Slow cooked and shredded brisket of beef served with dauphinoise potato, minced beef and leek pasty, Chantenay carrots, horseradish, Madeira jus and a quinal of cream cheese.

Vegetable Wellington (vegan)

With butternut squash, mixed vegetables and sauté mushrooms, wrapped in puff pastry, and served with mash potato, broccoli green beans and a vegetable jus

Desserts

Sticky Toffee Pudding

Served with toffee sauce and vanilla ice cream.

Chocolate Fondant

Warm chocolate fondant served with chocolate sauce and chocolate ice cream.

Red Berry Pavlova

Meringue served with fresh strawberries, whipped cream, and berry coulis (GF)

Vegan Lemon Tart (vegan)

Served with vegan ice cream and blueberry coulis