

Unicorn Inn

Bar & Restaurant

ROBBIE WILLIAMS

&

SKAFACE

TRIBUTE NIGHT!!

FRIDAY 4th OCTOBER!!

A THREE COURSE MEAL FOLLOWED BY A TRIBUTE TO ROBBIE WILLIAMS AND THEN SKA, 2TONE AND REGGAE FROM THE BRILLIANT PAUL JACKSON

£49 per person

Starters

Homemade tomato, roasted red pepper and basil soup with a fresh roll and butter **V**

Smoked haddock fishcake with an oat crumb and a melted Applewood cheese centre served in a roasted red pepper and tomato sauce

Duck liver pâté laced with orange and cognac and finished with an orange jelly. Served with a caramelised red onion chutney and warm farmhouse toasted bloomer

Smoky Jack Daniels BBQ pulled pork loaded potato skins with melted sharp cheddar cheese and sour cream **GF**

Lamb kofta kebab with warm pitta bread, Greek style salad and a tzatziki dip

Mains

Hand carved roast turkey with sage and onion seasoning, a Lincolnshire pig in blanket and our stock gravy

Handmade steak & stilton shorterust pie served with our stock gravy

Crispy belly of pork served with award winning Lancashire black pudding and a rich red wine, oak smoked bacon and wild mushrooms sauce

Honey and Dijon mustard crusted baked Scottish fillet of salmon served with a creamy chardonnay, tarragon and king prawn sauce

GF

Handmade West Country cheddar, leek and potato shorterust pie served with our root vegetable gravy **V**

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

Desserts

Homemade strawberry Eton mess sundae

Golden nugget vanilla and honeycomb chocolate cheesecake with Madagascan vanilla ice cream

Classic lemon meringue pie with fresh cream

Traditional English cheese and biscuit platter with real ale and apple chutney

Trillionaires chocolate pie with vegan vanilla bean ice cream **Vegan GF**

WE REQUIRE YOUR PRE ORDER FOR YOUR MEAL UP TO 48 HOURS BEFORE THE EVENT

FULL PAYMENT IS REQUIRED TO SECURE YOUR BOOKING

PLEASE BE SEATED AT YOUR TABLE BY 7:15pm

Tel: 01827 880446

e-mail: enquiries@unicorn-ortononthehill.co.uk