OCCASIONS AT THE CITY HOTEL

STARTERS

Soup of the day served with freshly baked crusty roll.

Warm chicken Caesar salad, baby gem lettuce, parmesan cheese, shallots, crispy bacon, Caesar dressing.

Prawn Cocktail, marie rose sauce and baby gem lettuce.

Goats cheese, red onion marmalade bruschetta with basil pesto.

MAINS

Roast chicken supreme, pearl onion, Portobello mushroom sauce.

Featherblade of beef brined and slow cooked for 12 hours served with bourguignon sauce.

Grilled salmon with a bacon and leek sauce

Vegetable stir-fry, egg noodles all tossed in a soy & Sriracha hot sauce, sesame oil.

DESSERTS

Chef's trio of desserts

Freshly brewed tea or coffee & mints

2 courses £30 3 courses £35

Please note our Something to Celebrate Packages are based on minimum numbers for private room hire.



FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.