

# Evening Function Thursday 23<sup>rd</sup> April 2026

## St Georges Night

*Note: For information on allergens, please consult the sheet in your menu folder. If you have any questions, please ask a member of staff.*

*3 courses with tea and coffee for £24.95*

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### STARTERS

Broccoli and Stilton soup (mk, gf)

Haddock Fish Finger goujons (eg, fh, ccg)

Served with rocket and homemade tartar sauce

Baked goats cheese (mk, ccg, eg)

Served with a tomato vinaigrette

*(Both starters are served with a warm bread roll)*

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### MAIN COURSES

Individual Beef Wellington

(Fillet steak cooked medium, encased in puff pastry with prosciutto and mushroom duxelle)

Served with a red wine gravy (mk, ccg, eg)

Cod, cauliflower and chorizo mornay (mk, ccg, fh)

Baked with cheese sauce and gratinated with buttery breadcrumbs

Lamb shank (gf)

Braised in red wine and mint gravy

Vegetarian toad in the whole (vg, ccg, eg)

Served with a caramelised onion gravy

All meals are served with roast and new potatoes, green beans and honey roasted carrots

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### DESSERTS

Gin and tonic cheese cake (mk, ccg, v)

Served with pouring cream

Sticky Toffee Pudding (v, ccg, mk, eg)

Served with toffee sauce and custard

Eaton mess (v, gf, mk)

meringue with whipped cream, Strawberries and raspberries

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### Tea and Coffee with mints

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Allergy abbreviations: CLY- Celery, CCG- Cereals containing gluten, CSN- Crustations, EG- Egg, FH- Fish, LN- Lupin, MK- Milk, MLS- Molluscs, MSD- Mustard, NS- Nuts, PNTS- Peanuts, SMSS- Sesame seeds, SYA- Soya, SDE- Sulphur dioxide, GF- Gluten free. Other Codes; V- Vegetarian, VN- Vegan

For more information

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