

# Rod Stewart



## Unicorn Inn

Bar & Restaurant

### ROD STEWART TRIBUTE NIGHT FRIDAY 1st JULY

**A THREE COURSE MEAL FOLLOWED BY A SUPERB TRIBUTE  
TO THE ONE AND ONLY ROD STEWART FROM GEOFF LLOYD!!**

#### Starters

Homemade Shropshire blue & broccoli soup **V**

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

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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

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Crispy chicken balti samosas served on a bed of salad with pieces of crispy poppadom, mango chutney dip and a drizzle of cool mint and raita dressing

#### Mains

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

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Handmade steak & kidney pie with stock gravy

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

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

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Mediterranean vegetable wellington with a roasted red pepper and tomato sauce **V**

**ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES**

#### Desserts

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

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Vanilla cheesecake with salted caramel Baileys cream

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Toffee crunch pie with Madagascan vanilla ice cream

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Lemon brûléed meringue tart with fresh cream

## £38 per person

**WE REQUIRE YOUR PRE ORDER FOR YOUR MEAL BY WEDNESDAY 29th JUNE**

**FULL PAYMENT IS REQUIRED TO SECURE YOUR BOOKING**

**PLEASE BE SEATED AT YOUR TABLE BY 7:15pm**

**Tel: 01827 880446**

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