

Extra Special Menu

Choose one starter, one main course and one dessert for your occasion.

TO *start*

Pressed Chicken & Leek Terrine
Baby gem lettuce, hen's egg, sour dough crouton, Caesar dressing, shaved parmesan
C, G, E, F, M, MU, N, P, SU
(386 kcal) per serving

Poached Salmon
Cucumber, shallots, pickles
C, G, E, F, M, MO, MU, P, SU
(275 Kcal) per serving

Butternut Squash Soup
Roast sunflower seeds, curry oil
C, G, L, M, MU, N, P, SU
(153 kcal) per serving

Goat's Cheese **V**
Heritage beetroot, basil Soup
C, G, L, M, MU, N, S
(253 kcal) per serving

Roast tomato & Red pepper Soup
C, G, L, M, MU, N, S
(93 kcal) per serving

TO *follow*

Sirloin of Beef
Yorkshire pudding, horseradish crème fraiche
C, G, E, M, MU, N, P, SU
(584 kcal) per serving

Fennel & Honey pressed Pork Belly
Cream potato
C, G, E, M, MU, N, P, SU
(496 kcal) per serving

Beetroot & Goat's Cheese Gnocchi **V**
Roast beetroot, kale pesto
C, G, E, M, MU, N, P, S
(582 kcal) per serving

Rump of English Lamb
Sweet potato, savoy cabbage
C, G, E, M, MU, N, P, SU
(544 kcal) per serving

Spiced Butternut Squash **V**
Sweet potato, ginger, coconut milk & jasmine rice
C, G, E, M, MU, N, P, SU, S
(496 kcal) per serving

Pressed Sirloin of Beef
Wild mushrooms, spinach, cream potato
C, G, E, M, MU, N, P, SU, S
(654 kcal) per serving

TO *finish*

Sticky toffee pudding
toffee sauce, Jude's salted caramel ice cream
G, E, M, MU, N, P, S, SS
(394 kcal) per serving

Milk chocolate cheesecake
vanilla sauce
G, E, M, N, P, S, SS
(384 kcal) per serving

Lemon brûlée tart
berry compote
G, E, M, MU, N, P, S, SS
(257 kcal) per serving

White chocolate panna cotta
raspberries, basil
G, E, M, MU, N, P, S, SS
(334 kcal) per serving

Seasonal Fruit
C, MU
(50 kcal) per serving

Tea (5 kcal) per serving

Coffee D (25 kcal) per serving

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. C = Celery; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites