

Dinner Inclusive Set Menu

STARTERS

Soup of the Day (V) (VE opt) (GF*)

Sourdough, Netherend farm butter 193 kcal

Pork & SageTerrine (GF*)

Toasted pumkin seeds, plump raisins, crispy tortilla, chunky apple sauce 480 kcal

Goat's Cheese Creme Brulee (V) (GF*)

Baked beetroot, balsamic pearls, toasted sourdough bread 475 kcal

MAINS

British Chicken Supreme (GF*)

Mushroom fricassee, seasonal vegetables, truffle mash 860 kcal

Chicken Caesar Salad (V opt)

Baby gem lettuce, soft-boiled egg, caesar dressing, anchovies, parmesan, croutons 693 kcal

Beer Battered Haddock & Chips

Chunky tartare sauce, crushed minted green peas, triple-cooked chips 1485 kcal

Butternut Squash & Oxford Blue Risotto (V) (VE opt) (GF*)

Italian hard cheese, baby watercress 660 kcal

DESSERTS

Baked Apple & Berries Crumble (VE opt) (GF*)

Vanilla curstard sauce 530 kcal

Sticky Toffee Pudding (V)

Madagascan vanilla ice cream, toffee sauce 488 kcal

Burnt Basque Chessecake (V)

Berry compote 412 kcal