

# MENU

(V) Vegetarian

(VE) Vegan

(GF) Gluten Free

*Allergen menus are  
available upon request*

## CANAPÉ

### **Red Leicester & Pineapple Chilli Chutney Tart (V)**

*Contains Milk, Gluten & Egg*

### **Whipped Roasted Garlic & Chive Tofu Crostini (VE)**

*Contains Soy & Gluten*

### **Sweet Potato, Leek, Ginger & Apple Soup (Ve) (GF)**

*Contains Celery*

## STARTERS

### **Fish Cake**

Smoked haddock, spring onion, potato & cheese fish cake, roasted corn Cajun sauce

*Contains Milk, Gluten, Celery, Egg & Fish*

### **Smoked Cheese & Potato Cake**

Cauliflower, smoked cheese, spring onion & potato cake, roasted corn Cajun sauce

*Contains Milk, Gluten, Celery & Egg.*

*Can be converted to be vegan & gluten free*

## MAINS

### **Braised Feather Blade of Beef**

Braised Feather blade of beef with wild mushroom, pancetta, red wine sauce made from the cooking liquor, roasted hispi cabbage, glazed baby carrot & confit garlic mash

*Contains Milk, Sulphites & Celery*

### **Mushroom & Leek Bourguignon Pithivier (V)**

Leek, portobello & chestnut mushrooms cooked in a rich red wine sauce encased in a puff pastry pie. Roasted hispi cabbage, glazed baby carrot & confit garlic mash

*Contains Milk, Sulphites, Celery & Gluten*

*Can be converted to be vegan & gluten free*

## DESSERTS

### **Lemon Meringue Tart & Blackcurrant Sorbet (V)**

*Contains Milk, Egg & Gluten*

### **Coffee & Truffles**

