MENU
FORMAL HALL | 3RD MARCH 2020

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STARTER
Tomato and basil terrine
watercress infused oil and garnish

Duck terrine
with cranberry and orange compote,
watercress infused oil and garnish

MAINS
Portabella mushroom
stuffed with leek and gruyere with quinoa crust, baby spinach,
carrot puree, potato rosti and peppercorn sauce
(Milk)

Mushroom stuffed chicken breast
with potato rosti, sautéed baby spinach,
carrot puree and peppercorn sauce
(Sulphites, Milk)

DESSERT
White chocolate terrine
(Milk, Soya)

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MENU
FORMAL HALL | 6TH MARCH 2020

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STARTER

Spinach falafel bon bon
with parsnip crisp, tomato chilli jam & leaves
(Gluten, Egg, Sulphites)

MAINS

Indian spiced salmon
with tomato sauce, sautéed pak choi, and dill crusted potatoes
(Fish, Mustard)

Indian spiced celeriac
with tomato sauce, sautéed pak choi and dill crusted potatoes
(Celery, Mustard)

DESSERT

Chocolate Bavarois
with pistachio crumb and pistachio ice cream
(Milk, Gluten, Soya, Nuts)

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MENU
FORMAL HALL | 10TH MARCH 2020

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STARTER
Leek beignets
with micro herb salad, goats cheese pearls and Cumberland sauce
(Egg, Milk, Gluten, Sulphites)

MAINS
Duck Breast
with baby spinach, caramelised shallot, potato rosti and jus
(Sulphites)

Baby spinach and butternut squash risotto
with parmesan crisp
(Milk, Sulphites)

DESSERT
Golden syrup sponge and vanilla custard
(Egg, Milk, Gluten)
MENU
FORMAL HALL | 13TH MARCH 2020

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STARTER
Smoked trout fillet
with potato and horseradish remoulade and leaves
(Mustard, Egg, Fish)

Tomato and basil terrine
with Potato and horseradish remoulade and leaves
(Mustard, Egg)

MAIN
Pressed pork belly
with roasted carrots, baby spinach, mash and jus

Pumpkin ravioli
with butternut squash, rocket and dressed with a herb oil
(Egg, Milk, Gluten)

DESSERT
Mint crunch Bavarois
(Milk, Gluten, Egg)

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