Extra special **MENU**

Choose one starter, one main course and one dessert for everyone to enjoy. Want to make your occasion even more memorable? Upgrade each course to our Extra Tasty menu items carefully curated by our expert chefs – highly recommended!

**TO START**

- Smoked mackerel potato salad, chives, horseradish crème fraîche
- **Pressed chicken & leek terrine** baby gem lettuce, hen’s egg, sour dough crouton, Caesar dressing, shaved parmesan
- **Poached salmon** cucumber, shallots, pickles
- **Goat’s cheese** (v) heritage beetroot, basil
- **Butternut squash soup** roast sunflower seeds, curry oil
- **Roast tomato & red pepper soup** (v) goat’s cheese crostini
- Toasted goat’s cheese (v) pine nuts, honey mustard dressing
- Shaved chicken salad grapes, chives, crème fraîche
- Seasonal vegetable soup (v) thyme croutons
- Roast tomato & basil soup (v)

**EXTRA TASTY**

- Additional +£4.00 supplement per guest per dish
- Woodall’s British charcuterie Cumbrian salami, air-dried ham, wild boar Scotch egg
- Cream of celeriac, potato & sage soup (v)
- Severn & Wye smoked salmon pickle cream, dill, toast
- Shaved duck salad orange, soaked raisins, celeriac slaw
- **Pressed chicken & leek terrine** smashed apple chutney
- Whipped rosary goat’s cheese (v) pickled shallots, tomato

**TO FOLLOW**

- **Chicken supreme** thyme buttered shallots, potato gratin
- Roast fillet of pork air-dried ham, apple & sage compote, roast leeks
- Pan fried fillet of salmon leeks, peas & pancetta
- **Goat’s cheese tortellini** (v) spinach, pea soup, basil oil
- **Mushroom, artichoke & sage risotto** (v)
- **Sirloin of beef** Yorkshire pudding, horseradish crème fraîche
- **Rump of lamb** sweet potato, savoy cabbage
- Fennel & honey pressed pork belly cream potato
- **Roast fillet of sea bass** parsley potatoes, spinach, lemon butter
- **Spiced butternut squash** (v) sweet potato, ginger, coconut milk & jasmine rice
- **Beetroot & goat’s cheese gnocchi** (v) roast beetroot, kale pesto
- **Pressed shin of beef** wild mushrooms, spinach, cream potato
- **Roast fillet of beef** chestnut mushrooms, shallots, thyme jus
- **Rump & pressed shoulder of lamb** thyme, shallot, green lentils
- Curried fish chowder mussels, jasmine rice
- Carvery theatre see our separate Make It Your Own! menu
- **Barbecue boards** see our separate Make It Your Own! menu
Sticky toffee pudding
toffee sauce, Jude’s salted caramel ice cream

Milk chocolate cheesecake
vanilla sauce

White chocolate panna cotta
raspberries, basil

Lemon brûlée tart
berry compote

Seasonal fruit tart
vanilla ice cream

EXTRA TASTY
Additional +£2.00 supplement per guest per dish

Clementine tart
passion fruit mousse

Apple & pear crumble
custard

Dark chocolate mousse
butter biscuit

Chocolate orange bread
& butter pudding

Salted caramel cheesecake
vanilla cream, toffee popcorn

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Tea, coffee & mints