

# Extra special MENU

Choose one starter, one main course and one dessert for everyone to enjoy. Or, why not offer your guests a choice? Select three starters, three main courses and three desserts for an additional +£6.00 per guest.

Looking 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*

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### Smoked mackerel

potato salad, chives,  
horseradish crème fraîche

### 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)

### 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

### 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*

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### 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

### EXTRA TASTY

Additional +£5.00 supplement  
per guest per dish

### 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

# TO *finish*

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## **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