

# 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

### 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*

### 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 English 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 +£3.00 supplement  
per guest per dish

### Roast sirloin of English beef

Yorkshire pudding

### Rump of English lamb

pressed shoulder, 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