



Corporate Dinner Menu - Day 1

To Begin

Classic prawn cocktail

served with Marie rose sauce, baby gem, cucumber & rye bread

Spicy Chicken Wings (NDCI, NGCI)

pears, pickled walnuts & goats' cheese

Soup of the Day (V) (VG)

served with warm crusty bread

Main Event

Trio of sausages

wild boar, black pudding & chorizo with thyme gravy,
creamy mash and caramelized red onion

Baked Herb Fed Chicken & Chorizo Risotto (NGCI)

with basil, crème fraiche & parmesan

Pumpkin Tortellini (V)

sage & butter emulsion

Dessert

Sticky Toffee & Date Pudding

with caramel sauce & vanilla ice cream

Lemon Meringue Tart

With lemon sorbet

Selection of Ice Cream or Sorbets (NGCI)

ALLERGENS & INTOLERANCES

V - Vegetarian **Upon Request** VG - Vegan **Upon Request**

NGCI - Non Gluten Containing Ingredients **Upon Request**

NDCI - Non Dairy Containing Ingredients **Upon Request**

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.