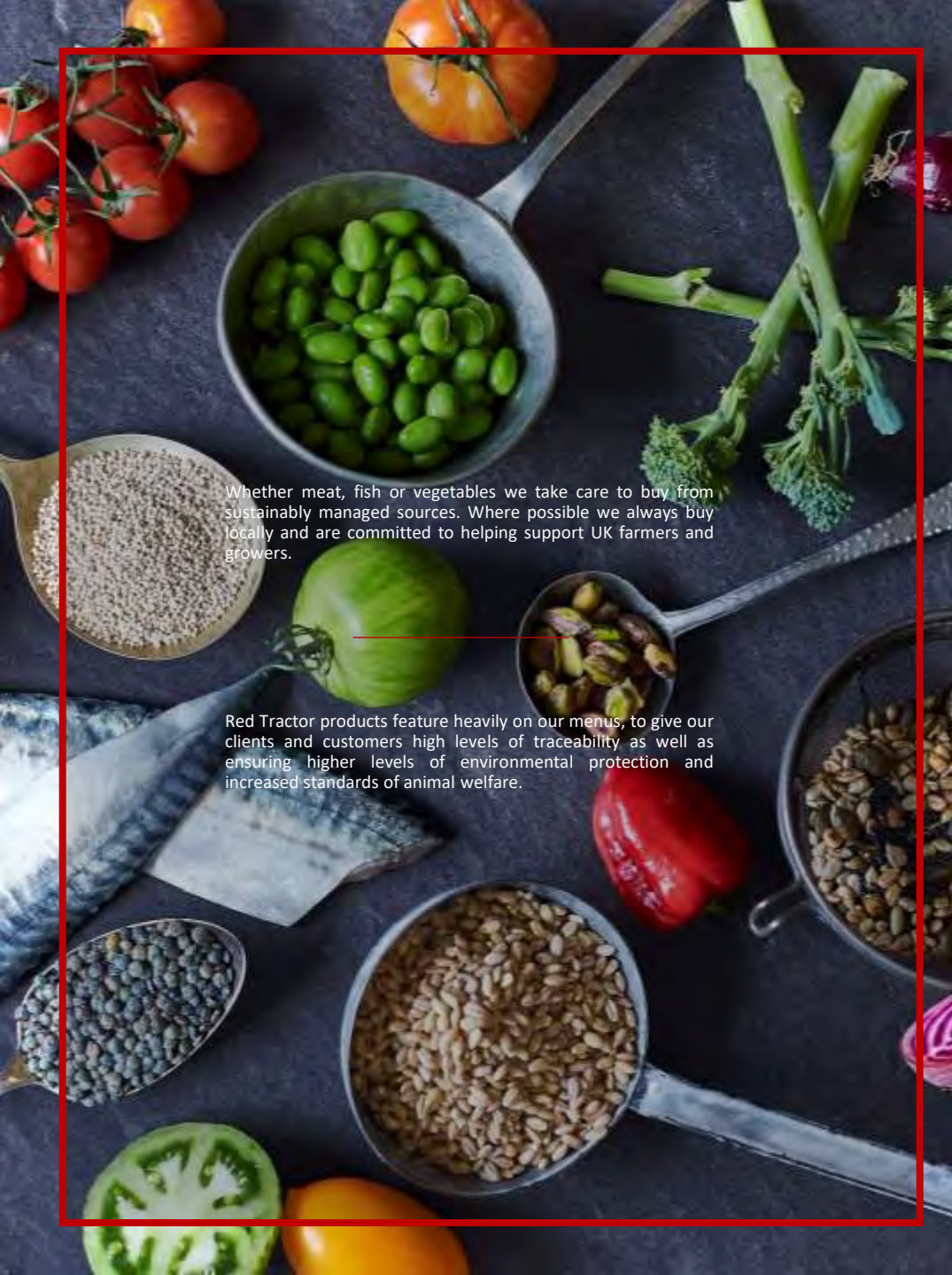




Dinner Menus



Whether meat, fish or vegetables we take care to buy from sustainably managed sources. Where possible we always buy locally and are committed to helping support UK farmers and growers.

Red Tractor products feature heavily on our menus, to give our clients and customers high levels of traceability as well as ensuring higher levels of environmental protection and increased standards of animal welfare.

Welcome

Dear Guests,

We want to make your time with us as memorable as possible.

With a focus on fresh local produce, we have created a range of options for all tastes.

Every event demands special attention after all every event should be as unique as the guests invited.

We can also cater for alternate dietary requirements.

Head Chef



Starters

Black Pudding Croquette
served with brown sauce

Ploughman's Pressing
with pickled vegetables and mustard

Goats Cheese Crottin (v)
served with poached pears and watercress

Smoked Haddock & Leek Fishcake
with pea puree and shoots

Sweet Potato, Braeburn Apple and Rosemary Soup (v)
with crème fraiche and croutons

Mains

Corn Fed Chicken Supreme

served with basil gnocchi, crème fraiche and tender stem broccoli, gremolata, Swiss chard and kale pesto

Pork 3 Ways

slow cooked cheek, confit belly and tenderloin served with apple dumpling, stock, braised fondant potato and dripping carrots

Spiced Lamb Rump, Biryani Sausage Roll

with a red lentil dhal, cauliflower pakora and raita

Chicken Supreme

served with chorizo and Winter vegetable hash and rancheros salsa

Roasted Duck Breast

served with pulled leg, sweet potato fondant, crispy kale and chard blackberry pan jus

Herbed Rump of Herdwick Lamb Mini Hotpot

With potato and celeriac topping, candied baby carrot and a trio of beets



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Desserts

Raspberry Milli Feuille

served with frosted raspberries and a raspberry crumb

Peach Melba

with raspberry sauce and vanilla ice cream

White Chocolate & Passion Fruit Cheesecake

served with passion fruit curd and cream

Apple Crumble Tart

with crème anglaise

Strawberry Victoria Opera

served with Chantilly cream and a strawberry crisp

Chocolate Mousse

With chocolate soil and tuile

Coffee Mousse

served with milk foam and a biscotti biscuit



OUR POSITIVE FOODPRINT PLAN

Our CSR strategy is focused on generating a positive Foodprint, from farm to fork, working with our suppliers, clients, guests and employees. Built around four main commitments, covering the whole of our value chain, from how we sustainably source our ingredients, to the innovative, healthy choices that we provide our guests, and from how we minimize food waste to how we help our people to fulfil their potential.

For further details on the plan follow the link below:

<https://youtu.be/KvbwDElhUFY>

