

# GALA DINNER

CHOOSE ONE FROM EACH COURSE FOR YOUR GROUP TO ENJOY

*Gala dinners are served with a bread roll and butter 245 kcal*

## STARTERS

**White onion and tarragon velouté with Tickler cheddar Welsh rarebit croute** V VE 715 kcal VE 495 kcal  
*Served with sourdough.*

**Chicken liver and brandy paté** 1090 kcal  
*With spiced plum chutney, and hand-crafted bread.*

**Smoked haddock and potato Welsh rarebit tartlet with a French style mornay** 940 kcal.

**Asparagus, spinach, roasted corn, potato and feta tartlet** V 770 kcal

**Prawn cocktail sundae with cucumber sandwich** GF 565 kcal | GF 545 kcal

**Salad of fig, mozzarella, serrano ham and rocket** GF 400 kcal | GF 415 kcal.  
*Torn sourdough croutons, balsamic and olive oil.*

**Trio of beetroot** V GF 465 kcal  
*Whipped goats cheese, apple and cinnamon reduction.*

*Upgrade for £5.00 per person*

**Double baked soufflé** 995 kcal  
*Confit heirloom tomatoes, confit red onion, baby leaf salad and balsamic glaze.*

*Ask for Starters made gluten free GF or vegan VE - see symbols above for options available.*

## MAINS

**Corn fed chicken with a black garlic crumb** 580 kcal  
*Truffled tenderstem broccoli and French beans, potato rosti and wild mushroom jus.*

**Roast rump of lamb - served pink** 1045 kcal  
*Dauphinoise potatoes, confit heritage tomato, black olives, fire roast peppers and Madeira jus.  
Served with a rich ratatouille.*

**Maple roast pork cutlet** 1285 kcal  
*Rarebit gratin, roast apple puree and piquant sauce. Served with braised red cabbage.*

**Daube of beef pont neuf** 975 kcal  
*Slow roast heritage tomato, tempura enoki mushroom, bearnaise sauce and malbec jus.  
Served with pont neuf potatoes.*

**Truffle ravioli** V 895 kcal  
*Ravioli with truffle, soft and buttery Stracchino cheese and artichoke and mushroom fricassee.  
Topped with cap mushroom sauce.*

**Roast seabass** GF 570 kcal  
*Paella arancini, tapenade and basil jus. Served with a rich ratatouille.*

**Pumpkin tortellini** V 1505 kcal  
*With sautéed wild mushrooms and a sage and butter sauce.*

**Butternut squash and pea risotto** V GF VE 1470 kcal  
*With maple roasted butternut squash and toasted pumpkin seeds.*



(V) No meat or fish | (VE) Vegan available | (GF) Gluten free available

Please note that some of our meat/fish dishes may contain bones. | Adults need around 2000 kcal a day.

### IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance. It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

*Upgrade for £12.75 per person*

**Middle Eastern spiced rack of lamb GF 710 kcal**

*Moroccan style boulangère potatoes, chickpea and tomato ragout and tagine jus.*

*Upgrade for £8.00 per person*

**Roast duck breast 1280 kcal**

*Crispy potato pavé, tempura tenderstem broccoli, cherry jus and beetroot dust.*

*Served with duck leg braised cabbage.*

*Upgrade for £8.00 per person*

**Tournedo Rossini 840 kcal**

*Crispy croûton, sautéed spinach, chicken liver pate, finished with Madeira jus and*

*served with pont neuf potatoes.*

*Ask for Main courses made gluten free GF or vegan VE - see symbols above for options available.*

## DESSERT

**Woodland apple dessert 715 kcal**

*Glazed apple filled with a light apple mousse.*

**Chocolate forest pinecone 705 kcal**

*Rich and velvety chocolate mousse pinecone.*

**Strawberry toadstool 760 kcal**

*Light cheesecake 'mushroom' with a strawberry glaze.*

**Mango and passionfruit dome V GF VE 450 kcal**

*Light mousse of mango and passionfruit, mango coulis, crème anglaise, fresh passionfruit and mango sorbet.*

**White chocolate and raspberry cheesecake V 485 kcal**

*Raspberry coulis, crème anglaise, meringue, fresh cream and dried raspberries.*

*Ask for Desserts made gluten free GF or vegan VE - see symbols above for options available.*



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