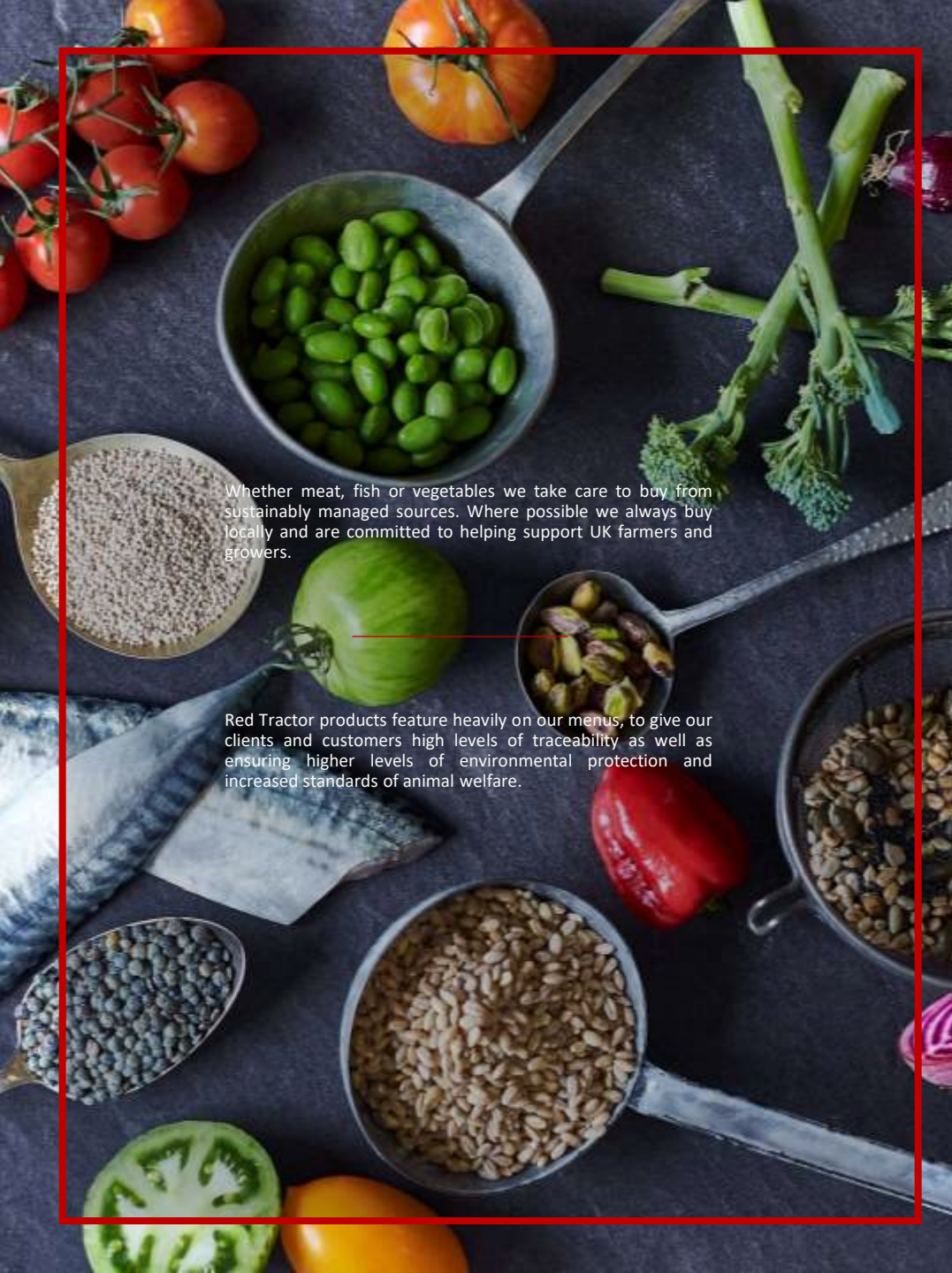




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## Dinner Menus



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 rememberable 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 caterer 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>

