



FESTIVAL OF FOOD MENU

**Wednesday 16th September from 6pm
3 Courses £21.95**

STARTERS

Minestrone Verdi Served with Warm Crusty Bread (A)

**Smoked Haddock, Spring Onion and Cheddar Fish Cakes Topped with a soft
Poached Egg (C, D, G, N)**

**Warm Salad of Chicken Livers, Bacon, Shallots and Sun Blush Tomatoes Served on
Mixed Salad Leaves**

MAINS

**Moroccan Seasoned Roasted Rump of Lamb Served on Crushed New Potatoes with
Honey Mint Jus (L)**

**Butter Nut Squash Topped with Crumble of Cheddar Cheese and Mixed Seeds
(G, N)**

**Fish Pie Containing Salmon, Cod, Prawns and Hard Boiled Egg Topped with
Cheesy Mashed Potato Served with a Salad (B, C, D, G, N)**

DESSERTS

**Trio of Desserts: Fresh Cream Meringue, Vanilla crème Brulée, Chocolate Ganache
(C, G, N)**

Cheese and Biscuits (C, G, N)

3 Scoop Ice Cream (G, N) or Sorbet (please ask for selection)

Consumer Responsibilities regarding Allergens: To Inform the Waiting Staff, Chef of any Dietary Requirements or Allergy and how severe Food Allergy or Intolerance is.

Whilst our dishes may not contain a specific allergen, there are a wide range of ingredients used in our kitchen and there may be a risk of cross contamination

To help inform you of any named allergens used in our menu we are using the following code:-

A) Cereals, B) Crustaceans /Molluscs C) Eggs D) Fish H) Peanuts F) Soya Beans G) Milk H) Nuts I) Celery J) Mustard
K) Sesame Seeds L) Sulphur Dioxide M) Lupin N) Lactose

