



WELLINGTON NIGHT

STARTERS

Pan Fried Scallops (GFA)

black pudding crumb and cauliflower purée

Spiced Parsnip Soup (GFA / VG / Ve)

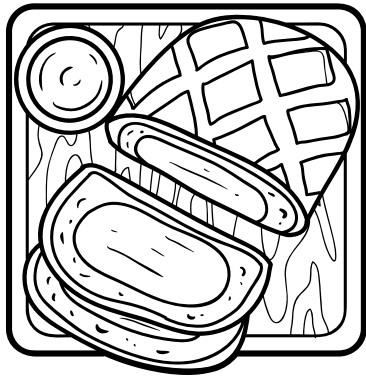
rustic bread

Chicken Liver Parfait (GFA)

salad, chutney, and croutes

Tomato Bruschetta (VG / Ve)

rocket and balsamic



MAINS

Beef Wellington

new forest mushrooms, purple sprouting
broccoli, dauphinoise, and red wine jus

Duck Wellington

purple sprouting broccoli, orange
segments, dauphinoise, and cointreau jus

Salmon Wellington

citrus duchess potatoes, spinach,
samphire, and dill beurre blanc

Mushroom Wellington (VG / Ve)

purple sprouting broccoli, spinach, and mushroom jus

2 Courses - £42.95 (Vegan - £36.95)

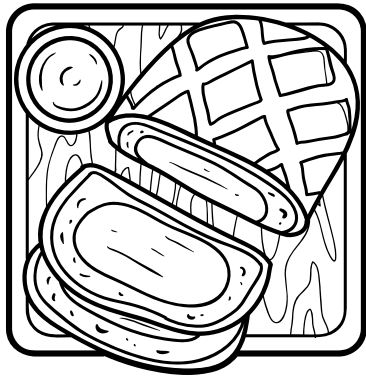
3 Courses - £47.95 (Vegan - £41.95)

Friday 28th November



WELLINGTON NIGHT

DESSERTS



Lemon Tart (VG)
chambord sorbet

Chocolate Terrine (VG / Ve)
berry compote



Salted Caramel Choux Bun (VG)
craquelin

Artisan Cheeseboard (GFA)
chutney and cheese biscuits

2 Courses - £42.95 (Vegan - £36.95)

3 Courses - £47.95 (Vegan - £41.95)

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