

Awards for Planning Excellence 2022

Menu

Carrot & Coriander Soup

*English carrot and fresh coriander, finished with a mild curry oil
(Vegetarian, Vegan, Gluten Free, Nut Free, Dairy Free)*

Lemon & Pepper Marinated Chicken

*Served with sweet English carrots, garlic green beans, saffron
potatoes and a sauce made of shallot and thyme
(Gluten Free, Nut Free)*

Vegetarian Option – Buttery Chestnut Mushroom Risotto

*Served with parmesan crisp and garnished with lambs' lettuce
(Vegetarian, Nut Free)*

Salted Caramel Tart

*Crumbly butter pastry with decadent chocolate and salted
caramel, served with maple cream
(Vegetarian, Nut Free)*

Tea, Coffee and Chocolate Mints

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Please Note

*If you require the vegetarian option or have food allergies, please notify
me by **30 May**. Unfortunately, an alternative will not be available
on the evening.*