

## Summer Dinner Menu

### Starters

#### Blue cheese mousse

*with caramelised fig and organic white sourdough bread  
(contains gluten, milk)  
Halal*

#### Vegan and gluten free sushi rolls

*Paprika roasted red pepper, houmous, soy sauce  
(contains sulphites)  
Halal*

#### Tomato capresse salad

*Tomato, mozzarella, basil and balsamic glaze  
(contains milk and sulphites)  
Halal*

#### Chicken Caesar croquette

*Chicken croquette, Caesar dressing, parmesan, anchovy  
(contains gluten, egg, milk, fish, sulphites)*

### Mains

#### Pan-fried Seabass

*sun dried tomato mash, balsamic glazed carrot, green beans and bearnaise sauce  
(contains sulphites, fish, egg, milk and gluten)  
Halal*

#### Pork belly

*pomme anna, steamed broccoli, herb roasted carrots and jus*

#### Maple braised beef brisket

*pomme anna, braised shallot, saute French beans and broccoli  
(contains sulphites)*

#### Beetroot bourguignon

*with pilau rice  
Halal*

## Desserts

### Apple terrine

*With butterscotch sauce and cinnamon crumble  
(contains milk, gluten, sulphites)*

### Vegan and gluten free Black forest trifle

*Black cherry puree, sponge cake and aquafaba meringue  
Halal*

### Blueberry mousse

*with a chocolate brownie crumb  
(contains gluten, milk, egg, soybean)  
Halal*

### Rosemary sponge cake

*with peach cream  
(contains egg, milk, gluten)  
Halal*

As the organiser, please select one starter (plus vegan/vegetarian), one main course (plus vegan/vegetarian) and one dessert (plus vegan/vegetarian)

\*£3.50 supplement for a third option for each course

Prices include VAT at 20% unless otherwise stated.