

“FEAR THE FAITHFUL” INTERACTIVE DINNER EXPERIENCE

TO START

CREAM OF TOMATO AND RED PEPPER SOUP

with basil oil and vegan feta (GF, V)

(DF & VG adaption available on request only)

SMOKED CHICKEN CROQUETTE

with sweetcorn puree and bacon jam (DF)

SMOKED SALMON AND PRAWN ROULADE

served with lemon mayonnaise, pickled cucumber and dill ribbons and dressed rocket leaves (GF)

WILD MUSHROOM PATE

topped with truffle infusion vegan butter and served with toasted croûtes (DF, V, VG)

(GF adaption available on request only)

MAIN COURSE

CHICKEN SUPREME

stuffed with brie and wrapped in pancetta,

served with fondant potato, seasonal vegetables and a chicken velouté (GF, DF)

ROASTED PORK TENDERLOIN

served with dauphinoise potato, seasonal vegetables, cider jus and a burnt apple puree (GF, DF)

PAN SEARED COD FILLET

served with new potatoes, seasonal vegetables, braised fennel and a Pernod cream sauce (GF)

RATATOUILLE RISOTTO STUFFED RED PEPPER

baked and served with tomato coulis, sun dried tomatoes and dressed rocket leaves (GF, DF, V, VG)

DESSERT

VANILLA PANNA COTTA

with lemon curd and homemade meringue (GF)

DARK CHOCOLATE TART

with a rum Chantilly crem (V)

BLACKBERRY CHEESECAKE

with poached blackberries (V)

CARROT CAKE

with pistachio frosting, served with vanilla ice cream and a berry coulis (DF, V, VG)

COFFEE & PETIT FOURS

£58 PER PERSON

INCLUDES IMMERSIVE DINING EXPERIENCE

DF – DAIRY FREE

GF – GLUTEN FREE

V – VEGETARIAN

VG – VEGAN