

REVENGE OF THE SCARECROW

SATURDAY 18TH OCTOBER 2025

TO START

ROASTED CAULIFLOWER SOUP

served with toasted hazelnuts, paprika oil and a cheese & sage scone (DF, V, VG)
(GF adaption available on request only)

CONFIT DUCK CROQUETTE

served with a kumquat compote and Cumberland dressing (DF)
(GF adaption available on request only)

SMOKED SALMON AND BEETROOT TERRINE

with a cream cheese and chive filling, beetroot purée and fennel oil (GF)

SALT BAKED CELERIAC

with celeriac purée, apple jelly and lovage oil celery salad (DF, GF, V, VG)

MAIN COURSE

PORK TENDERLOIN

with fondant potato, seasonal vegetables, apple and vanilla purée and cider sauce

ROASTED CHICKEN SUPREME

served with chateau potatoes, seasonal vegetables and a wild mushroom and tarragon sauce (GF)
(DF adaption available on request only)

SALMON FILLET

served with crayfish tails, crushed new potato cake, lemon and chives, seasonal vegetables
and a Pernod saffron cream sauce (GF)

ROASTED BUTTERNUT SQUASH AND SAGE RISOTTO

with toasted chestnuts, sage oil and vegan feta cheese (GF, DF, V, VG)

DESSERT

LEMON TART

served with Chantilly cream and a raspberry coulis (V)

TRADITIONAL TIRAMISU

with a bitter chocolate sauce (V)

VEGAN CHOCOLATE BROWNIE

with vegan vanilla ice cream (DF, GF, V, VG)

SELECTION OF CHEESE AND BISCUITS

served with crackers, chutney, grapes and celery (V)
(GF adaption available on request only)

£58 PER PERSON

INCLUDES MURDER MYSTERY