

**“SNEAKY BLINDERS – A KILLING AT THE RACES”  
MURDER MYSTERY MENU  
FRIDAY 4<sup>TH</sup> OCTOBER 2024**

**TO START**

**Roasted Pumpkin Soup**

with sage oil and toasted pumpkins seeds (*df, gf, v, vg*)

**Pressed Ham Hock Terrine**

served with sauce gribiche, mixed salad leaves and melba toast (*df*) (*gf* adaption available)

**Potted Prawns**

with dill mayonnaise and ciabatta bread (*gf* adaption available)

**Spiced Sweet Potato Cake**

served with mango chutney and micro coriander (*df, gf, v, vg*)

**MAIN COURSE**

**Pulled Braised Shoulder of Lamb**

served with chateau potatoes, seasonal vegetables and a redcurrant port jus (*df, gf*)

**Chicken Supreme**

served in a coq au vin sauce with thyme and garlic fondant potatoes, seasonal vegetables and a carrot puree (*df, gf*)

**Pan Seared Fillet of Salmon**

with a herb crust, prawn and dill sauce, roasted new potatoes and seasonal vegetables (*gf* adaption available)

**Field Mushroom Wellington**

served with a spinach pancake, lentil pate, seasonal vegetables and a spinach sauce (*df, v, vg*)

**DESSERT**

**Chocolate Pannacotta**

served with chocolate soil and an orange Chantilly cream (*gf*)

**Vanilla Cheesecake**

with toffee apple compote (*v*)

**Plum and Almond Tart**

with vanilla pod ice cream (*v*)

**Salted Caramel Brownie**

served with vegan chocolate chip ice cream (*df, gf, v, vg*)

**COFFEE AND PETIT FOURS**

**£55.00 PER PERSON**

*df – Dairy Free    gf – Gluten Free    v – Vegetarian    vg – Vegan*

*Some of the menu can be adapted for intolerances. Additional gluten free dessert available on request.*

*Please ask for further details*