# Sunday Group Dining Menu (sample) 

£60 per person

Bread basket with unsalted butter for the table
—— STARTERS
House Made Soup of the Day with sourdough bread GFA, V, vg
Roasted Golden Beetroots goats curd, marjoram, local farmed honey and toasted hazelnuts V, GF
Salt \& Pepper Squid with roasted lemon and garlic mayonnaise DF, GF
Buffalo Mozzarella roasted and marinated peppers with lemon oil GF
Moules Mariniere with cream, wine, shallots, sourdough bread GFA

MAINS<br>Roast Striploin of Donald Russel Scottish Beef<br>Yorkshire pudding, roast potatoes, seasonal vegetables, gravy GFA, DFA<br>Free Range Roasted Half Chicken<br>Yorkshire pudding, chipolatas \& bacon, sage stuffing, roast potatoes, seasonal vegetables, gravy GFA, DFA<br>Squash, Mushroom \& Spinach Wellington<br>Roast potatoes, seasonal vegetables, vegetarian gravy V, VG, DF<br>Dingley Dell Grilled Pork Cutlet<br>Braised savoy cabbage, rosemary and garlic potatoes, grain mustard sauce DF, GF<br>Pan Roasted Supreme of Benham Chicken<br>Tagliatelle, roasted tomato, chilli and herb sauce<br>Oven Baked Fish of The Day<br>With minted buttered new potatoes and sautéed spinach GF<br>Wild Mushroom \& Truffle Risotto<br>Seasonal wild mushrooms, truffle oil and truffle shavings GF, VG<br>(Vegan options are available upon request)

## - DESSERTS

Sticky Toffee Pudding with butterscotch sauce and vanilla pod ice cream $\mathbf{v}$
New York Vanilla Cheesecake with raspberry coulis v, GF
Double Chocolate Brownie with Honeycomb with vanilla ice-cream v
Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company
Ice Cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel GF, V, VGA
Sorbet - Cammas Hall raspberry, British elderflower, sherbet lemon GF, VG, DF

