MARCH DINNER SET MENU
SUNDAY - WEDNESDAY

Starters

WINTER ROOT VEGETABLE SOUP
HERB OIL, CRUSTY BREAD (278KCAL) RGF VG

POACHED SMOKED HADDOCK
WILTED GREENS, PROSECCO AND CHIVE BEURRE BLANC,
SOFTLY POACHED EGG (622KCAL) GF

WILD MUSHROOM RISOTTO
GLAZED GOATS CHEESE, MUSHROOM PUREE, TOASTED PINE KERNELS (363KCAL) V RVG

Mains

CHARGRILLED 8oz SIRLOIN STEAK
TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS
(953KCAL) RGF

BUTTER BASTED CHICKEN SUPREME
CRISPY POLENTA, SAUTEED BRUSSEL SPROUTS AND PANCETTA,
SEARED CHERRY TOMATOES, ROMESCO SAUCE (961KCAL) RGF

SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

HARISSA SPICED SEABASS
CHORIZO AND LENTIL CASSOULET, PEPPER AND OLIVE TAPENADE,
RED PEPPER AND CHILLI GLAZE (451KCAL) GF

SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

PAPPARDELLE PASTA GENEVESE
SAUTÉED MEDITERRANEAN VEGETABLES, BASIL PESTO, ITALIAN CHEESE SHAVINGS,
BAKED CIABATTA BREAD WITH BLACK GARLIC (806KCAL) V RVG

SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

Desserts

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE, HONEYCOMB ICE CREAM,
CARAMELISED BANANA PUREE, HONEY TUILLE
(939KCAL) V

A SELECTION OF ICE CREAMS
SUGAR CONE, RASPBERRY SAUCE, TOASTED
NUTS, SPRINKLES (449KCAL) V RGF

2 COURSES
£20

3 COURSES
£24

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

ADULTS NEED AROUND 2,000KCAL PER DAY