

£85pp

MURDER MYSTERY

MENU

STARTERS

CELERIAC AND APPLE VELOUTÉ | SERVED WITH A WARM BREAD ROLL (VE) (GFA)

SCOTCH EGG SERVED WITH A BLACK PUDDING CRUMB, PICALILLI AND MUSTARD MAYONNAISE

SMOKED HADDOCK RAREBIT | SERVED ON CHIVE VELOUTÉ TOASTED CROUTE WITH A POACHED EGG (GFA)

BEETROOT AND RED ONION TART | CANDIED WALNUTS AND HONEY DRESSING (VE)

MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS AND A SELECTION OF POTATOES

STRIP LOIN OF BEEF | SERVED WITH YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES AND RED WINE REDUCTION (GFA)

CHICKEN BALLONTINE | WRAPPED IN PARMA HAM, FILLED WITH WILD MUSHROOMS AND ROMESCO SAUCE (GF)

COD LOIN | SERVED WITH SWEET POTATO PUREE, PAN SEARED BABY LEEKS, SMOKED BACON CRUMB AND A ROSEMARY VELOUTÉ (GF)

CELARIAC STEAK | PEARL BARLEY RISOTTO, ROASTED SHALLOTS AND HAZELNUT PESTO (GF) (VE)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

BAKEWELL TART | SERVED WITH CHERRY ICE CREAM (V)

RHUBARB AND CUSTARD CHEESECAKE | SERVED WITH CLOTTED CREAM (V)

TRIO OF SORBET | ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (GF) (VEA)