

MENUS >

FUNKY BEAVERS

MARCH 11TH 2022

STARTER

CUMBERLAND SAUSAGE "TOAD IN THE HOLE", ROASTED ONION RELISH, HENDERSON'S GRAVY

OR

LIGHTLY SPICED TOMATO AND RED PEPPER SOUP, BASIL CRÈME FRAICHE (V)

MAIN COURSE

THYME ROASTED CHICKEN BREAST, FONDANT POTATO,
ROASTED PARSNIP PUREE & CRISPS, RED WINE JUS (GF)

OR

AUBERGINE, SWEET POTATO, BUTTERNUT SQUASH AND CRUMBLLED FETA STRUDEL, APRICOT COUS
COUS, HARISSA YOGURT, CHILLI AND TOMATO RAGOUT (RVG)

BOTH SERVED WITH POTATOES & A SELECTION OF VEGETABLES

DESSERT

RASPBERRY & WHITE CHOCOLATE CRÈME BRULEE, VANILLA SHORTBREAD (RGF) (V)

OR

A SELECTION OF CHEESE WITH CELERY, FRUIT AND CRACKERS (RGF) (V)

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR UPON REQUEST

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.