

Menus >

Soul Lovers Club

Saturday 13th February 2027

Main Course

Pan Seared Duck Breast

Roasted Carrot Puree, Fondant Potato, Port Jus (GF)

Butter Poached Salmon

Dutchess Potato, Charred Asparagus, Crispy Capers, Prosecco Velouté (GF)

Twice Baked Gruyère Souffle

Braised Leek, Pickled Shallot, Chive Oil (RGF) (RVG)

Dessert

Red Velvet Delice

Mascarpone Cream, Chocolate Crumb, Raspberry Gel (V) (RGF)

Vanilla Crème Brulee

Fresh Raspberries, White Chocolate Shortbread (V) (RGF)

Selection of Cheese and Biscuits

Homemade Chutney, Fruit, Celery (V) (RGF)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RVG) The dish can be adapted to be vegan

(RGF) The dish can be adapted to be gluten free

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.