

Extra special MENU

Choose one starter, one main course and one dessert for everyone to enjoy. Want to make your occasion even more memorable? Upgrade each course to our Extra Tasty menu items carefully curated by our expert chefs – highly recommended!

TO start

Smoked mackerel

potato salad, chives,
horseradish crème fraîche

Toasted goat's cheese (v)

pine nuts, honey mustard dressing

Shaved chicken salad

grapes, chives, crème fraîche

Seasonal vegetable soup (v)

thyme croutons

Roast tomato & basil soup (v)

Pressed chicken & leek terrine

baby gem lettuce, hen's egg, sour
dough crouton, Caesar dressing,
shaved parmesan

Poached salmon

cucumber, shallots, pickles

Goat's cheese (v)

heritage beetroot, basil

Butternut squash soup

roast sunflower seeds, curry oil

Roast tomato & red pepper soup (v)

goat's cheese crostini

EXTRA TASTY

Additional +£4.00 supplement
per guest per dish

Woodall's British charcuterie

Cumbrian salami, air-dried ham,
wild boar Scotch egg

Cream of celeriac,

potato & sage soup (v)

Severn & Wye smoked salmon

pickle cream, dill, toast

Shaved duck salad

orange, soaked raisins, celeriac slaw

Pressed chicken & leek terrine

smashed apple chutney

Whipped rosary goat's cheese (v)

pickled shallots, tomato

TO follow

Chicken supreme

thyme buttered shallots, potato gratin

Roast fillet of pork

air-dried ham, apple & sage compote,
roast leeks

Pan fried fillet of salmon

leeks, peas & pancetta

Goat's cheese tortellini (v)

spinach, pea soup, basil oil

Mushroom, artichoke

& sage risotto (v)

Sirloin of beef

Yorkshire pudding,
horseradish crème fraîche

Rump of lamb

sweet potato, savoy cabbage

Fennel & honey pressed pork belly

cream potato

Roast fillet of sea bass

parsley potatoes, spinach, lemon butter

Spiced butternut squash (v)

sweet potato, ginger, coconut milk
& jasmine rice

Beetroot & goat's cheese gnocchi (v)

roast beetroot, kale pesto

Pressed shin of beef

wild mushrooms, spinach, cream potato

EXTRA TASTY

Additional +£5.00 supplement
per guest per dish

Roast fillet of beef

chestnut mushrooms, shallots,
thyme jus

Rump & pressed shoulder of lamb

thyme, shallot, green lentils

Curried fish chowder

mussels, jasmine rice

Carvery theatre

see our separate
Make It Your Own! menu

Barbecue boards

see our separate
Make It Your Own! menu

TO *finish*

Sticky toffee pudding

toffee sauce, Jude's salted
caramel ice cream

Milk chocolate cheesecake

vanilla sauce

White chocolate panna cotta

raspberries, basil

Lemon brûlée tart

berry compote

Seasonal fruit tart

vanilla ice cream

EXTRA TASTY

Additional +£2.00 supplement
per guest per dish

Clementine tart

passion fruit mousse

Apple & pear crumble

custard

Dark chocolate mousse

butter biscuit

Chocolate orange bread & butter pudding

Salted caramel cheesecake

vanilla cream, toffee popcorn

Tea, coffee & mints