

# DINNER MENU

## THREE COURSE PLATED DINNER MENU

Cream of tomato soup, sour dough croutons (v)  
Chicken liver pate on brioche toast with apple chutney  
Grilled ciabatta topped with baby mozzarella, peppers and courgette basil dressing (v)  
Salmon and crab fritter, water cress sauce  
Smoked mackerel rilette, cucumber salsa  
Blackberry and beetroot cured salmon, horseradish cream, ciabatta crisps

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Orange glazed Confit duck leg, dauphinoise potato, green beans, orange jus  
Loin of pork wrapped in cured ham, fondant potato, tender stem broccoli, stilton sauce  
Fillet of salmon, parsley crust, tomato and potato chowder  
Butternut squash and spinach risotto, parmesan shavings (v)  
Roast breast of chicken, tarragon creamed potato, wild mushrooms and leeks  
Chargrilled vegetable tumbet, Provencal sauce, tender stem broccoli (ve)

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Treacle tart vanilla ice cream  
Mango cheesecake, pineapple salsa  
Sticky toffee pudding, caramel ice cream toffee sauce  
Banoffee pie, with chocolate ice cream  
Lemon meringue tart, raspberry sauce  
White chocolate brulee, chocolate chip shortbread



THE WOODLANDS  
AT HOTHORPE

£52.50 per person

If you have any questions, allergens or intolerances, or require allergen information, please speak to a member of our team