

Ingredient and allergen information for starters

TRIO OF SALMON (gluten-free):

smoked salmon flaked hot smoked salmon, salmon, and chive mousse.

Smoked Salmon (**FISH**), Hot Smoked Salmon (**FISH**), (Sugar, Salt, Fructose, Dried Glucose syrup, Chilli Flakes, Garlic Extract, Dried Chilli, Rice Flour, Dried Red Pepper, Rapeseed Oil), Salmon Mousse (Poached Salmon, (**FISH**) Cream Cheese (**MILK**), Lemon Zest, Salt, Pepper.

WARM ASIAN STYLE DUCK FILLET SALAD (gluten-free, dairy-free):

served on mixed leaves with fresh mint, pomegranate seeds and a Thai dressing.

Duck Breast, Salt, Pepper. Mixed Salad Leaves, Fresh Mint, Pomegranate Seeds, Spring Onions. Dressing: **FISH** Sauce (**ANCHOVY** (*Encrasicholina* spp.) (**FISH**) Salt, Sugar), Rice Wine Vinegar (100%), 5% Acidity, Gluten Free **SOY** Sauce (Water, **SOYABEANS**, Salt, Spirit Vinegar) Soft Brown Sugar.

HOMEMADE VEGETABLE PAKORAS (vegan, gluten-free, dairy-free):

served with homemade spiced pineapple chutney.

Parsnip, Beetroot, Red Pepper, Onion, Courgette, Gram Flour (Yellow Split Peas, Chana Dal), Cumin Seeds, Turmeric, Mixed Spice (Coriander, Cinnamon, Fennel, Ginger, Caraway, Cloves, Nutmeg, Pimento). Fried in Vegetable Oil. Pineapple Chutney: Pineapple, **MUSTARD** Seeds, Brown Sugar, White Wine Vinegar, Chilli, Salt, Pepper.

Ingredient and allergen information for mains

SLOW ROAST BRISKET OF BEEF:

served with Yorkshire pudding and rich beef gravy.

Beef Brisket, Beef Bouillon (Vegetable Oil (Palm, Sunflower), Flavours, Salt, Starch, Yeast Extract, Maltodextrin, Sugar, Beef Broth Powder (1.2%), Beef Powder (0.6%), Caramel Syrup, **CELERY** Seeds), Salt, Pepper. Yorkshires: **WHEAT** Flour, **EGGS**, **MILK**, Salt, Pepper. Gravy: Beef Fat, Beef Bouillon (Vegetable Oil (Palm, Sunflower), Flavours, Salt, Potato Starch, Yeast Extract, **CELERY** Seeds), Beef Gravy, (Maize Starch, Potato Starch, Maltodextrin, Salt, Sugar, Caramelised Sugar Powder, Rice Flour, Flavouring, Stabiliser (Guar Gum), Sunflower Oil, Yeast Extract Powder, acid (Citric Acid), Onion Powder, Sage, Tomato Powder).

BUTTERNUT SQUASH, CHICKPEA AND SPINACH CURRY IN FILO BASKET (vegetarian) (vegan, dairy-free, or gluten-free on request):

Served with aromatic rice.

Filo pastry: (**WHEAT** Flour (contains Calcium Carbonate, Niacin, Iron, Thiamine), Water, Sunflower Oil, Potassium Sorbate, Calcium Propionate, Vegetable Glycerine, Salt, Maize Starch, Rapeseed Oil). Curry: Butternut Squash, Chickpeas (Chickpeas, Water, Salt, **EDTA** (E385), Contains **SULPHITES**), Spinach, Coriander, Onions, Garlic, Cumin Seeds, Tomatoes, Butter (**MILK**), Sugar, Lemon Juice, Ground Cumin, Ground Coriander, Ground Turmeric, Chilli Powder, Ground Ginger, Greek Yogurt (**MILK**), Rapeseed Oil, Salt, and Pepper. Basmati Rice, Salt.

Vegan, dairy-free, or gluten-free versions on next page.

Vegan or dairy-free: Filo pastry: (**WHEAT** Flour (contains Calcium Carbonate, Niacin, Iron, Thiamine), Water, Sunflower Oil, Potassium Sorbate, Calcium Propionate, Vegetable Glycerine, Salt, Maize Starch, Rapeseed Oil). Curry: Butternut Squash, Chickpeas (Chickpeas, Water, Salt, **EDTA** (E385), Contains **SULPHITES**), Spinach, Coriander, Onions, Garlic, Cumin Seeds, Tomatoes, Dairy Free Spread (Plant Oils (Rapeseed, Sunflower 18%, Palm), Water, Salt, Plant Based Emulsifier (Sunflower Lecithin), Vinegar, Natural Flavours, Vitamin A), Sugar, Lemon Juice, Ground Cumin, Ground Coriander, Ground Turmeric, Chilli Powder, Ground Ginger, Greek Yogurt (**MILK**), Rapeseed Oil, Salt, and Pepper. Basmati Rice, Salt.

Gluten-free: Butternut Squash, Chickpeas (Chickpeas, Water, Salt, **EDTA** (E385), Contains **SULPHITES**), Spinach, Coriander, Onions, Garlic, Cumin Seeds, Tomatoes, Butter (**MILK**), Sugar, Lemon Juice, Ground Cumin, Ground Coriander, Ground Turmeric, Chilli Powder, Ground Ginger, Greek Yogurt (**MILK**), Rapeseed Oil, Salt, and Pepper. Basmati Rice, Salt

OVEN ROASTED CHICKEN BREAST (gluten-free, dairy-free):

wrapped in bacon and served with a rich chicken gravy.

Chicken, Smoked Back Bacon (Pork (86%), Water, Salt, Antioxidant (Sodium Ascorbate), Preservatives (Potassium Nitrate), Sodium Nitrite, **SULPHITES**), Salt, Pepper. Gravy: Chicken Gravy (Maltodextrin, Potato Starch, maize Starch, Salt, Colour (Plain Caramel), Stabiliser (Guar Gum), Flavours, Yeast Extract, Sage, White Pepper, Thyme.

Ingredient and allergen information for desserts

TRIO OF CHOCOLATE BROWNIE (vegetarian, gluten-free) (vegan on request):

Rich dark chocolate, Salted Caramel, Chocolate and Walnut.

Traditional Brownie: Butter (**MILK**) 54% Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithins (**SOYA**), Natural Vanilla Flavour, 70% dark Chocolate (Cocoa Mass, Sugar, Fat-reduced Cocoa Powder, Emulsifier: Lecithins (**SOYA**), Natural Vanilla Flavour), Caster Sugar, Soft Dark Brown Sugar, EGGS, Gluten Free Plain Flour (Flour blend of Rice, Potato, Tapioca, Maize, Buckwheat) Ground **ALMONDS** (**NUTS**).

Salted Caramel Brownie: Butter (**MILK**) 54% Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithins (**SOYA**), Natural Vanilla Flavour, 70% dark Chocolate (Cocoa Mass, Sugar, Fat-reduced Cocoa Powder, Emulsifier: Lecithins (**SOYA**), Natural Vanilla Flavour), Caster Sugar, Soft Dark Brown Sugar, EGGS, Gluten Free Plain Flour (Flour blend of Rice, Potato, Tapioca, Maize, Buckwheat) Ground **ALMONDS** (**NUTS**), Sea Salt, Caramel Sauce (Sugar, Water, Reconstituted Skimmed MILK, Soft Light Brown Sugar, Modified Maize Starch, Dark Muscovado Sugar, Salt, Butter (**MILK**), Vegetable Oil (Rapeseed), Stabilisers (Guar Gum, Xanthan Gum), Preservative (Potassium Sorbate), Colour (Plain Caramel), Flavouring).

Walnut Brownie: Butter (**MILK**) 54% Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithins (**SOYA**), Natural Vanilla Flavour, 70% dark Chocolate (Cocoa Mass, Sugar, Fat-reduced Cocoa Powder, Emulsifier: Lecithins (**SOYA**), Natural Vanilla Flavour), Caster Sugar, Soft Dark Brown Sugar, **EGGS**, Gluten Free Plain Flour (Flour blend of Rice, Potato, Tapioca, Maize, Buckwheat) Ground **ALMONDS** (**NUTS**), **WALNUTS** (**NUTS**).

Dessert information continues on the next page.

STICKY TOFFEE PUDDING (vegetarian):

served with a warm toffee sauce.

Self-raising **WHEAT** flour, Soft Brown Sugar, Butter (**MILK**), Pitted Dates, Water, Black Treacle, Golden Syrup, **EGGS**, Mixed Spice (Coriander, Cinnamon, Fennel, Ginger, Caraway, Cloves, Nutmeg, Pimento), Bicarbonate of Soda (Sodium Bicarbonate E500ii), Vanilla Essence. Toffee Sauce: Double Cream (**MILK**), Butter (**MILK**), Soft Brown Sugar.

ZESTY LEMON POTS (vegetarian):

with fresh raspberries and homemade ginger shortbread.

Sugar, Double Cream (**MILK**), Lemon Juice, Lemon Zest, **EGGS**, Raspberries. Shortbread: **WHEAT** flour, Butter (**MILK**), Sugar, Ground Ginger.