

Menu B

THE DEAN'S MENU

Starters

Roasted Cauliflower Soup, Parmesan, Sage

Chicken & Red Pepper Terrine, Harissa Mayonnaise, Crispy Onions, Frisee

Beetroot Cured Trout, Horseradish Crème Fraîche, Cucumber, Risee, Croutons

Sun-Dried Tomato, Olive, Bocconcini Bruschetta, Pesto

Main Courses

Ox Cheek, Mashed Potato, Rosemary Jus

Sage & Onion Pork Belly, Chateaux Potato, Mustard Jus

Hake, Crushed New Potato & Spring Onion, Chive Cream

Leek, Potato & Smoked Cheddar Pithivier, Chateaux Potato, Red Wine Jus

Desserts

Apple Crumble Cake, Chantilly Cream

Honey Panna Cotta, Oat Crumb, Figs

Marmalade & Earl Grey Frangipane Tart, Crème Fraîche

Raspberry Delice, Lemon Shortbread, Lemon Gel

Followed by Tea and Coffee

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ALLERGEN INFORMATION

Menu Items	Allergen Information
Roasted Cauliflower Soup, Parmesan, Sage	Dairy, Celery
Chicken & Red Pepper Terrine, Harissa Mayonnaise, Crispy Onions, Frisee	Gluten, Egg, Sulphites
Beetroot Cured Trout, Horseradish Crème Fraîche, Cucumber, Riese, Croutons	Gluten, Dairy, Fish, Sulphites
Sun-Dried Tomato, Olive, Bocconcini Bruschetta, Pesto	Gluten, Dairy, Nuts, Sulphites
Ox Cheek, Mashed Potato, Rosemary Jus	Dairy, Celery, Mustard
Sage & Onion Pork Belly, Chateaux Potato, Mustard Jus	Gluten, Mustard, Celery
Hake, Crushed New Potato & Spring Onion, Chive Cream	Dairy, Fish
Leek, Potato & Smoked Cheddar Pithivier, Chateaux Potato, Red Wine Jus	Gluten, Dairy, Celery, Egg, Sulphites
Apple Crumble Cake, Chantilly Cream	Gluten, Dairy, Egg
Honey Panna Cotta, Oat Crumb, Figs	Gluten, Dairy, Egg
Marmalade & Earl Grey Frangipane Tart, Crème Fraîche	Gluten, Dairy, Egg, Nuts, Sulphites
Raspberry Delice, Lemon Shortbread, Lemon Gel	Gluten, Dairy

Please advise your event coordinator of any allergies or dietary requirements prior to your event