



INCLUSIVE DINING PACKAGE

£70 per person

Glass of Club wine on arrival
3 course meal from options below
½ bottle Club wine with meal
Coffee, tea, herbal infusions and mints

Starters

Choose one of the following

Potato and Watercress Soup

Salad of Crispy Parma Ham, Artichoke, Rocket and Tapenade

Kings Cured Smoked Salmon with Buckwheat Blini and Horseradish Cream

Main courses

Choose one of the following

Roast Saddle of Lamb, Apricot and Pinenut Stuffing, Rosemary Jus

Cinnamon Spice Rump of Pork with Quince and Prune Compote

Fillet of Hake with Oatmeal Crust and Smoked Fish Chowder

Spinach Gnocchi with Pumpkin, Artichoke and Creamed Fennel

All main courses served with seasonal potatoes & vegetables

Desserts

Choose one of the following

Warm Treacle Tart Butterscotch Sauce and Vanilla Ice Cream

Warm Apple and Raisin Strudel, Crème Anglaise

Lemon Posset with Poached Rhubarb **or** Compote of Berries

A 12.5% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance