

Seasons

BLACK FRIDAY MENU

STARTERS

SOUP OF THE DAY **GF?**

CLASSIC PRAWN COCKTAIL

Iceberg lettuce, Marie Rose sauce, brown bread and butter **CR, G, C, E, D, SU**

CHICKEN LIVER PATE **GF?**

Cider and apple chutney, toasted ciabatta, quince jelly, balsamic glaze **SU, D, E, G, C**

POACHED PEAR

Blue cheese crumb, port glaze, candied walnuts **SU, D, N**

CRISPY CALAMARI BITES

Chilli sauce, mixed leaves **MO, SO, G, F, CR**

MAINS

ROAST OF THE DAY **GF?**

FEATHER BLADE OF BEEF

Spiced red cabbage, beef jus **SU**

OVEN BAKED SALMON SUPREME

Teriyaki sauce, tenderstem broccoli, pistachio crumb **F, S, D, N, S, SU**

PAN FRIED CHICKEN BREAST

Spring onion mash, tarragon cream **D**

BEETROOT WELLINGTON

Carrot puree, onion gravy **SU, SO, N, G**

CHICKEN & BACON CAESAR SALAD

Baby gem lettuce, poached egg, herb crouton, Caesar dressing **E, D, G, M, F, SU**

DESSERTS

STRAWBERRY CHEESECAKE

Vanilla ice cream **G, SU, E, N, D, SO**

BANOFFEE PIE

Double cream **G, D, SO, SU**

SALTED CARAMEL AND CHOCOLATE TART

Clotted cream **G, E, D, SU**

FRESH FRUIT SALAD **GF, VE**

Mixed berries

AWARD WINNING "YARDE FARM" ICE CREAM

3 scoops of ether: Vanilla, Chocolate, Strawberry, Honeycomb **G, D, E, P, N, SO**

GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)

D DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY **N** NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.