



HOAR CROSS HALL

Hugo's

To Start

Italian salad, roasted peppers, cherry tomatoes, marinated wild mushrooms, balsamic dressing (V,VG,GF,NF,DF)

Goat's cheese tartlet, caramelised red onion marmalade, watercress, walnut dressing (V)

Cured meat selection, olives, sun blushed tomatoes, parmesan, balsamic dressing

Soup of the day (V,VG,GF,DF,NF)

To Follow

Tandoori marinated roast breast of chicken, turmeric pilaf, mango sweetcorn salsa, mint raita (GF,NF)

Fillet of salmon, smoked salmon mashed potato, lobster cream sauce (GF,NF)

Red wine braised feather blade of beef, horseradish mashed potato, roasted root vegetables, red wine jus (GF,NF)

Conchiglie arrabiata, herb crumb (V,VG,DF,NF)

Superfood salad, tenderstem broccoli, avocado, quinoa, mint, feta, cucumber,
edamame, sesame seed, lemon and herb dressing (V,GF,NF)

-ADD FLAKED SALMON

-ADD CHICKEN BREAST

To Finish

Vanilla pod crème brûlée, homemade shortbread (V,NF)

Dark chocolate truffle mousse, white chocolate sauce

Toffee apple crumble, vanilla custard (V,NF)

Trio of sorbet, mixed berry coulis (GF,DF,NF)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, NF - NUT FREE

Please inform your server of any dietary requirements you may have.

The majority of our menu can be adapted to suit individual requirements and our team will be more than happy to assist.