

TASTE OF EDEN



Did you know?

*The delicious honey used
in our menu is harvested
on-site from our very own bees,
supplied by local beekeeper
Griff Dixon of Norwell
Apiary Honeybees.*

To Start

Smoked salmon platter, celery and apple salad (GF,NF)

Trio of beetroot and feta salad, coriander dressing (V,GF,NF)

Ham hock terrine, remoulade, apple chutney (GF,NF)

Roasted vegetable and sweet potato cake, watercress salad, tomato coulis, basil dressing (V,NF)

Roasted red pepper and tomato soup (PB,GF,DF,NF)

To Follow

Beef shin hotpot, Stilton crumb, wild mushroom and red onion compôte, stem broccoli, puréed potato (NF)

Chicken breast, sausage meat, roasted vegetables, cranberry and apricot stuffing, roast potatoes, red wine sauce (NF)

Seafood selection, ribbons of vegetable, braised fennel, saffron fish broth, garlic bread with cheese (NF)

Vegan moussaka, tossed salad, garlic bread (PB,NF)

Deep fried tofu, stir-fried vegetables, cauliflower rice, sweet chilli, toasted sesame seeds (PB,GF,NF)

To Finish

Tiramisu, strawberry purée (NF)

Croissant and butter pudding, chocolate pearls, vanilla cream (NF)

Apple and E . H Honey brûlée, shortbread (NF)

Vegan chocolate tart, mixed berries (PB,GF,DF)

Fresh fruit salad, Greek yoghurt (V,GF,NF)

V - VEGETARIAN | PB - SUITABLE FOR THOSE FOLLOWING A PLANT-BASED DIET

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN

DF - DOES NOT DIRECTLY CONTAIN DAIRY | NF - DOES NOT DIRECTLY CONTAIN PEANUTS OR NUTS

Food Allergies and intolerances, please inform your server if you require information on specific ingredients. As our dishes are freshly prepared in-house we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above.