



To Start

Butternut squash and goats cheese tart, coarse grain mustard cream (V)

Hugo's prawn cocktail, Marie Rose sauce, buttered brown bread DF & GF available

Pressed roast chicken, pear purée, piccalilli, toasted ciabatta crostini DF & GF available

Waldorf salad, lettuce, apple, celery, walnuts, grapes, Greek yogurt (V,CN) VG available

Homemade soup of the day, rustic bread roll GF & VG available

To Follow

Spiced belly of Packington pork, glazed in H^oH Honey, Chinese rainbow slaw (DF)

From local butcher, Paul Shum, situated 2 miles from the Hall

Garlic and herb chicken, elbow macaroni carbonara, pancetta, baby basil

Maple glazed fillet of salmon, warm black rice, edamame bean salad, tenderstem broccoli (DF)

Sweet potato, chickpea and spinach curry, braised apricot and sultana rice (GF,VG)

Superfood salad, broccoli, avocado, quinoa, feta, mint, cucumber, edamame, sesame seeds,
lemon and herb dressing (V,GF) VG available

-ADD WARMED CHICKEN BREAST (GF)

-ADD FLAKED SALMON (GF)

To Finish

Lemon and yuzu tart, glazed raspberries (V)

Apple and raspberry crumble, custard VG available

Trio of sorbets, fruit coulis (GF,VG)

Glazed vanilla crème brûlée, homemade tonka bean shortbread

Baked chocolate cheesecake, black cherry coulis

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. 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. Scan the QR code to view menu with calories. Please note, the recommended daily intake for adults is 2000 kcal a day.

