

Twilight Treats

SAVOURY

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

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

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

FESTIVE PLATTERS

MEAT PLATTER

*Our meat is supplied by local butcher, Paul Shum,
situated 2 miles from the Hall*

Home-baked cranberry and sage focaccia (V)

Honey roast ham (GF, DF)

Roast breast of Staffordshire turkey (GF)

Warm homemade sausage roll

Beetroot tzatziki, hummus,
crudités, breadsticks

Winter leaves and fresh slaw

Warm mince pie

PLANT-BASED PLATTER

Home-baked cranberry and sage focaccia

Sweet potato and red onion
marmalade seeded tart

Aubergine and chickpea bites,
vine tomato sauce

Teriyaki tempeh, peanut dip

Quinoa hummus, crudités, breadsticks

Winter leaves and fresh slaw

Warm mince pie

SWEET

All priced at £5.50

Lemon and yuzu tart, glazed raspberries (V)

Apple and raspberry crumble, custard VG available

Trio of sorbets, fruit coulis (GF, VG)

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.