

# Hugo's

## 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<sup>o</sup>H 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, quinoa, 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) £3 supplement  
-ADD FLAKED SALMON (GF) £3 supplement

## To Accompany

- H<sup>o</sup>H Honey and thyme glazed chantenay (V,GF) £4 | Purple potatoes, herb butter (V,GF) £4  
Truffled fries (V,VG,DF) £4 | Sweet potato fries (V,VG,DF) £4 | Seasonal greens (V,GF) £4  
Baby gem, maple glazed cashew, Parmesan, pumpkin seed salad (V,VG,GF) £4

## To Finish

- Lemon and yuzu tart**, glazed raspberries (V)  
**Apple and raspberry crumble**, custard (CN) VG available  
**Trio of sorbets**, fruit coulis (GF,VG)  
**Glazed vanilla crème brûlée**, homemade tonka bean shortbread  
**Baked chocolate cheesecake**, black cherry coulis

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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.