

# Hugo's

## To Start

Watermelon, feta, mint, toasted pumpkin seeds (GF) PB available 87 kcal

Hugo's prawn cocktail, Marie Rose sauce, buttered brown bread DF & GF available 304 kcal

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

Heritage tomatoes, wasabi crème fraiche, toasted buckwheat (V) PB available 67 kcal

*High in antioxidants and minerals*

Pressed roast chicken, pear purée, piccalilli, toasted ciabatta crostini DF & GF available 195 kcal

Waldorf salad, lettuce, apple, celery, walnuts, grapes, Greek yogurt (V,CN) PB available 116 kcal

## To Follow

Spiced belly of Packington pork, glazed in H<sup>o</sup>H Honey, Chinese rainbow slaw (DF) 554 kcal

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

Lentil, roasted vegetables, and herbed potato bowl, pomegranate, tahini dressing (GF,PB) 388 kcal

Garlic and herb chicken, elbow macaroni carbonara, pancetta, baby basil 762 kcal

Maple glazed fillet of salmon, warm black rice, edamame bean salad, tenderstem broccoli (DF) 320 kcal

Sweet potato and spinach curry, braised apricot and sultana rice (GF,PB) 275 kcal

Superfood salad, broccoli, avocado, quinoa, feta, mint, cucumber, edamame, sesame seeds,

lemon and herb dressing (V,GF) PB available 362 kcal

-ADD WARMED CHICKEN BREAST (GF) 215 kcal

-ADD FLAKED SALMON (GF) 208 kcal

## To Finish

Lemon and yuzu tart, glazed raspberries (V) 380 kcal

Apple and raspberry crumble, custard PB available 590 kcal

Trio of sorbets, fruit coulis (GF,PB) 207 kcal

Chocolate crème brûlée, homemade orange shortbread (V) 408 kcal

Hugo's summer strawberry Eton Mess (V) 455 kcal

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V - VEGETARIAN | PB - SUITABLE FOR THOSE FOLLOWING A PLANT-BASED DIET | CN - CONTAINS NUTS  
GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

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. Due to our fresh preparation of dishes, kcal may fluctuate slightly, adults need around 2000 kcal a day.