



Saturday 6th May – Gala Dinner

Starters

Butternut Squash & Sweet Potato Soup (ve)

Ham & Pickled Carrot Terrine
Pea Shoot & Red Amaranth Salad, Red Onion Chutney, Focaccia Toast

Bocconcini, Tomato & Basil Salad (v)
Herb Crouton

Main Courses

Herb Crusted Chicken
Grattan Potato, Roasted Leeks & Carrots. Thyme Jus

Fillet of Salmon
Braised Fennell, Seasonal Greens, White Wine Cream Sauce

Roasted Vegetable Polenta (ve)
Olive Tapenade, Red Pepper Puree

Desserts

Sticky Toffee Pudding
Toffee, Honeycomb Ice Cream

Blackcurrant Mousse (ve) (gf)

Cheese & Biscuits (v) £3.50pp supplement
Selection of English Cheeses, Celery, Grapes, Chutney, Cheese Biscuits

A selection of wines and other beverages are available to pre order.