



The Queens Pudding Night

One Sitting at 19.30 on Thursday 22nd February 2024

SMALL MAIN COURSE

Select one

Pan-fried Salmon Fillet

Grilled Chicken Breast Fillet

Roasted Mediterranean Vegetable Tart

all served with parmentier potatoes and ratatouille

And the PUDDINGS !!!

*Please help yourselves to **as many puddings and sauces as you like***

There is just one rule: you must finish whatever you take !!

No more trips to the pudding table if you can't finish what you've taken !!

*Our pudding selection will include**

Citrus Crème Caramel Pear & Brown Butter Strudel

Passionfruit Delice Chocolate Torte Tropical Fruit Salad

Jam Roly Poly Lemon Meringue Pie Tiramisu

Bakewell Tart Burnt Basque Cheesecake

*With a selection of sauces**

Chantilly Cream Vanilla Custard

Toffee Sauce Chocolate Sauce Creme Fraiche

**subject to change, but at least 10 puddings and 5 sauces*

Fixed price inclusive menu – £29.95 per person

All of our food is cooked fresh to order. The Kitchen Team thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request; (ch) = half price child portion available