

Awards 2024 Dinner Menu

Main Menu

Twice Baked Crottin Goats Cheese Soufflé

Spiced Red pepper, rocket oil

Roasted Chicken Breast, Lemon Verbena Butter

Potatoes au gratin, Provençal vegetables, Niçoise olives and sun blushed tomatoes,
chicken jus

Black Cherry & Ricotta Bakewell Tart

White chocolate ice cream

Vegetarian Menu

Twice Baked Crottin Goats Cheese Soufflé

Spiced Red pepper, rocket oil

Open Ravioli of Seasonal Vegetables and Chestnut Mushrooms, Tarragon Sauce

Black Cherry & Ricotta Bakewell Tart

White chocolate ice cream

Vegan Menu

Grilled Mediterranean Vegetables, Hummus, Gazpacho Sauce and Basil Oil, and bread stick

Open Ravioli of Seasonal Vegetables and Chestnut Mushrooms, Tarragon Sauce

Roasted Plum and Vanilla Pavlova Vanilla Ice Cream

Gluten Free Menu

Grilled Mediterranean Vegetables, Hummus, Gazpacho Sauce and Basil Oil

Roasted Chicken Breast, Lemon Verbena Butter

Potatoes au gratin, Provençal vegetables, Niçoise olives and sun blushed tomatoes,
chicken jus (without Courgettes)

Roasted Plum and Vanilla Pavlova Vanilla Ice Cream