

The Stoughton

V. White Bean, Onion & White Truffle Soup

finished with Chive Oil

Chicken Supreme

Served with Mushroom & Thyme Sauce
and accompanied by Dauphinoise Potatoes
& Chef's Vegetable Selection

V. Thyme Potato Rosti

with Oven Baked Portobello Mushroom,
served with Mixed Bean Cassoulet

Warm Treacle Taart

served with Crème Anglaise

Filter or Decaffeinated Coffee or Tea
Chocolates



The Mountsorrel

V. Crumbed Goats Cheese with Cranberry & Orange Relish

Individual Fish Pie

served with Buttered Greens

V. Vegetable & Spinach Korma

accompanied by Basmati Rice,
Poppadum & Mango Chutney

Banana, Pecan & Caramel Choux Bun

Filter or Decaffeinated Coffee or Tea
Chocolates



The Kibworth

Hot Smoked Salmon, Baby Potatoes, Capers & Chive Tower
accompanied by House Dressing

V. Trio of Beetroots
with Whipped Goats Cheese & Sage Oil

Garlic & Rosemary studded Roast Lamb Leg
Dripping Roasted Potatoes, Pan Gravy & Sunday Vegetables

V. Filo Tart
with Roasted Mediterranean Vegetables
accompanied by Baby Potatoes, Herb Oil & Balsamic

Chocolate Chip & Brioche Bread and Butter Pudding
Served with Crème Anglaise

Filter or Decaffeinated Coffee or Tea
Chocolates



The Wymeswold

Prawn & Crayfish Cocktail
with Marie Rose Sauce and Brown Bread & Butter

V. Grilled Halloumi Cheese
served with Sage & Poached Cranberries

Blade of Beef Bourguignon
served with Dauphinoise Potatoes,
Chef's Vegetable Selection & Pan Juices

V. Pumpkin & Sage Tortellini
served with Soya Veloute

Apple & Caramel Crumble Tart
served with Calvados Crème Fraiche

Filter or Decaffeinated Coffee or Tea
Chocolates

