



THE HAUNTED GALA DINNER



Please inform your server of any allergies or dietary requirements before placing your order. While every care is taken, we cannot guarantee the absence of allergens in our dishes.

A discretionary 10% service charge will be added to your bill.
This is shared in full amongst our team.

THE HAUNTED GALA DINNER

Starters

Pan-Seared Scallops (GFO)

Cauliflower purée, black pudding crumb and truffle oil

Confit Duck Croquette

Celeriac remoulade, pickled blackberry and port jus

Hand-Picked Crab (GF)

*Shaved fennel, green apple, lemon mayonnaise
and dill oil*

Roasted Pumpkin Velouté (VE, GFO)

Crispy sage, toasted hazelnuts and chilli oil

Mains

Fillet Steak (GF)

*Hash brown, truffle mash, pepper sauce and
crispy onions*

Roasted Hake (GF)

*Champagne and chive cream, pressed potato and buttered
greens*

Pan-Fried Duck Breast (GF)

*Fondant potato, winter roots, charred plum
and port jus*

Roasted Cauliflower (VE, GF)

*Butter bean purée, maple-glazed roots, crispy kale
and sage jus*

Desserts

Dark Chocolate Fondant

Salted caramel and vanilla ice cream

Apple and Blackberry Crumble (VE)

Vanilla custard

Mixed Winter Berry Crème Brûlée (GFO)

Shortbread biscuit

Toffee Apple Cheesecake

Caramelised apple and toffee sauce

£60pp

*Choose one dish from each section
Includes welcome drink*