

7 NOVEMBER 2026

FIREWORKS SPECTACULAR DINNER MENU

TO START

HONEY GLAZED BELLY OF PORK

with rosemary roasted pears and marinated feta cheese, Asian dressing.

RILLETTE OF POACHED SCOTTISH SALMON

with capers, chives and chervil, celeriac and apple slaw, crisp malted croute.

SWEETCORN AND POTATO SOUP (V)

topped with crispy onions and a mild curry oil - can be adapted to be vegan, please inform us.

MAIN COURSE

THYME ROASTED FILLET OF BEEF

with parsnip and potato dauphinoise, mushroom puree, baked carrot, and a red wine sauce.

FILLET OF BAKED HALIBUT

cooked with cannellini beans, plum tomato and smoked pancetta, mild curried fondant potato, and herb oil.

CELERIAC, BEETROOT, AND SPINACH PITHIVIER (V)

winter greens and a herb cream sauce - can be adapted to be vegan, please inform us.

ALLERGEN & CALORIE INFORMATION

V = vegetarian

VE = vegan

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day.

DESSERT

WARM TRADITIONAL TREACLE TART

infused with lemon, served warm with caramel crème anglais.

CLEMENTINE AND RASPBERRY POSSET

white chocolate crumb, and thyme shortbread.

DARK CHOCOLATE TART (V)

with raspberry gel, and rhubarb ice cream - can be adapted to be vegan, please inform us.