

STARTERS

Rustic Winter Vegetable Soup(GF no roll) (DF)

with a crusty roll and butter

Red Onion and Pepper Bruschetta(V)

A sweet and fresh chutney of caramelised red onion and peppers served warm on a garlic croute and garnished with fresh herbs.

Chicken Liver Parfait(GF)

Herb roasted chicken livers, blitzed with brandy, thyme and garlic accompanied by dressed leaves and a slice of brioche toast.

MAIN COURSES

Roasted Pork Loin Steak(GF)(DF)

Slow roasted pork loin steak seasoned with black pepper and rosemary resting on a bed of seasoned mashed potatoes and napped with an orange and redcurrant sauce.

Baked Cajun Cod Fillet(GF)

Oven baked fillet of Cod dusted with cajun seasoning sat on a bed of seasoned mashed potatoes and lashed with a parmesan cream sauce.

Chefs Special Dish of the Day

Please enquire with your member of the dining room team for today's dish of the day.

Vegan Bangers and Mash(V)

A trio of vegan Quorn® sausages on a bed of fluffy mashed potatoes napped with a port and sage gravy and accompanied by chefs selection of vegetables.

Chefs cold salads available on request

DESSERTS

Bakewell Tart served with your choice of custard, pouring cream or ice cream

White Chocolate Fudge Cake with pouring cream or ice cream

Cheese and Biscuits Selection of cheese and biscuits with grapes and celery

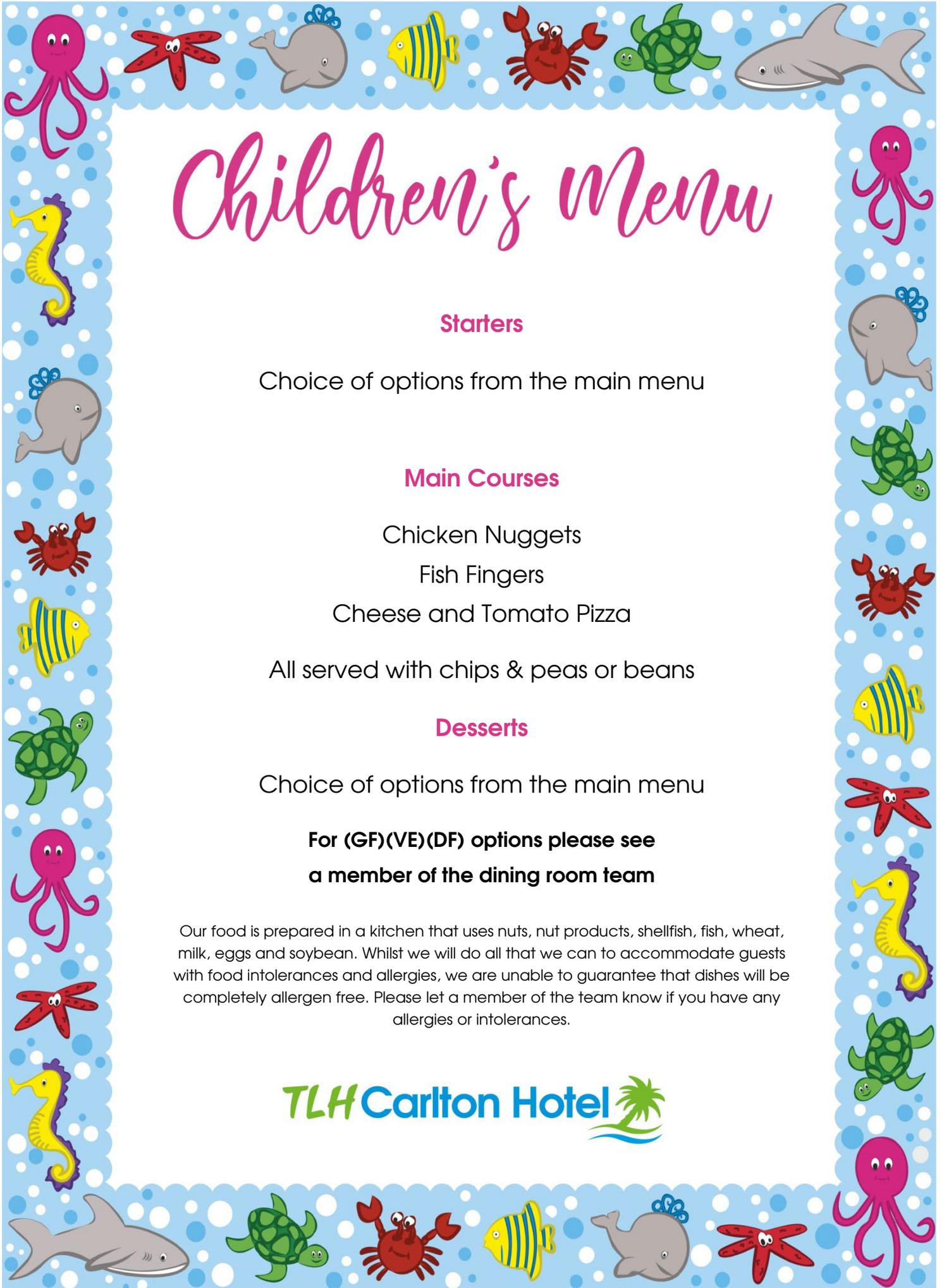
Trio of Ice Creams (GF) Vanilla, strawberry or chocolate

Coffee, Tea & Chocolate Mints

Self-service from the buffet

For (GF)(VE)(DF) options please see a member of the dining room team

Please talk to a member of staff about any allergies you have.



Children's Menu

Starters

Choice of options from the main menu

Main Courses

Chicken Nuggets

Fish Fingers

Cheese and Tomato Pizza

All served with chips & peas or beans

Desserts

Choice of options from the main menu

**For (GF)(VE)(DF) options please see
a member of the dining room team**

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

TLH Carlton Hotel 