

# The Vennels

## Starters

**carrot and coriander soup**

herb crumb

**goats curd and red onion tartlet**

balsamic dressing, fine herb salad

**pressed ham hock terrine**

mustard mayonnaise, wholemeal croutons

**North Sea salt cod fishcakes**

buttered spinach, fish cream, parsley oil

**hot smoked salmon pate**

dill pickled vegetables, sourdough

## Mains

**roast chicken breast**

fondant potato, roast heritage carrot, tarragon jus

**slow cooked pork belly**

black pudding, braised cabbage, cider sauce

**roasted butternut squash risotto**

Yorkshire blue cheese, sage, candied walnuts

**pan fried salmon fillet**

olive oil mash, buttered greens, sauce antiboise

**confit lamb shoulder**

sun blushed tomatoes, crushed potatoes, madeira jus

## Desserts

**sticky toffee pudding**

butterscotch sauce, vanilla ice-cream

**strawberry Eton mess**

mint jelly

**vanilla pannacotta**

seasonal fruit compote, shortbread

**baked lemon cheesecake**

raspberries, lemon sorbet

**apple and sultana crumble**

cinnamon ice-cream

£39.50pp

Please choose from three options of starter, main and dessert from the menu above.

A pre order will be required from all parties dining from this menu.

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

