

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 one option from each course to create a set menu for all guests.

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.