

SPORTING DINNER WITH GEOFF PARLING

Friday 23rd June 2017

Ham Hock and Cider Terrine, Homemade Sage Toast,
Pickled Vegetables with Mustard Sauce

or

Beef Tomato and Buffalo Stack served with Basil Pesto (V)

Chicken Chasseur with a Chive and Shallot Potato Cake,
Seasonal Vegetables

or

Sunblush Tomato and Olive Arancini,
Creamed Leeks and Mesculin Salad (V)

Eton Mess with Chocolate Stencil

Followed by

Tea, Coffee and Chocolate Mints

Please note the menu is a set menu (i.e. 1 x starter option, 1 x main course option and 1 x dessert option for all guests)

If anyone in your party is a vegetarian or has any special dietary requirements, please confirm by the [Friday 16th June 2017](#).

Full allergen information available on request