Formal Hall

Monday 4th & Tuesday 5th February 2019

**Starter**

Homemade Scotch egg, mustard mayonnaise, mustard cress

Smoked potato mash Scotch egg (V)

**Main course**

Roasted coley, salt and vinegar mash, minted mushy peas, pea shoots

Pea and mint risotto, crumbled feta, pea shoots (V)

**Dessert**

Chocolate & orange cheesecake, orange gel, orange sorbet

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Wednesday 6th February 2019

**Starter**

Homemade prawn cocktail, Marie Rose, brown bread, lemon

Heritage tomato salad, burrata, black olive (V)

**Main course**

Slow cooked pork belly, BBQ pit beans, and charred sweetcorn

BBQ Oomph (V)

**Dessert**

Homemade custard tart, poached prunes, Chantilly cream
Pink Formal Hall

Thursday 7th February

Starter

Beetroot cured mackerel, horseradish and beetroot salad, picked leaves

Pickled heritage beetroot, fregola, feta salad (V)

Main course

Baked coley, braised radicchio, puy lentil ragu

Red cabbage and potato bubble & squeak, same garnish as above (V)

Dessert

Strawberry & rose mousse, sweet wine gel, Marshmallow, strawberry sorbet