

TABLE D'HÔTE MENU

2 COURSES - £25

3 COURSES - £30

STARTERS

Seasonal Soup of the Day
Herb Oil, Toasted Seeds

Packington Free Range Chicken Terrine
House Chutney, Toasted Sourdough

Shoulder of Pork Croquettes
Dijon Mayonnaise

Crispy Cajun Haddock Fillet
Tomato and Red Pepper Sauce

MAINS

Packington Braised Belly Pork
Herb Mash, Seasonal Green, Roasting Gravy

Pan Roasted Chicken Supreme
Roasted New Potatoes, Savoy Cabbage, Mushroom Cream Sauce

North Atlantic Coley Filet
White Bean, Tomato and Aubergine Ragù

Walton Lodge Beetroot and Butternut Squash Risotto
Goat's Cheese, Roasted Seeds

DESSERTS

Chocolate and Orange Fondant
Orange Gel

Lemon Posset
Raspberries

Blackberry and Apple Crumble
Vanilla Anglaise

Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.