



MAIN MENU



NUT FREE MENU
SEE ALTERNATIVE MENU FOR VEGETARIAN MAIN

TO START

FRENCH ONION SOUP

with Gruyère crouton

VEGETARIAN FRIENDLY

THE MAIN

COQ AU VIN

Pan-fried Yorkshire Wolds chicken breast with creamed potatoes, organic roasted root vegetables and a mushroom and Bordeaux jus

TO FINISH

SHARING DESSERT PLATTER

to include a trio of mini desserts, for each guest:

Black Forest Gateau Cake with Whipped Cream

Apple Strudel Parcels

Aperol Posset

VEGETARIAN FRIENDLY

COMPLIMENTARY TEA AND COFFEE AVAILABLE FROM THE BAR
IN THE CHILLOUT YURT, UPON REQUEST

