

# ARBOR

RESTAURANT

## **Autumn/Winter Set Menu**

Available October-March

**£45pp**

We ask you to choose **three starters, three main courses and three desserts** for your entire party (this must include a vegan/vegetarian choice if required). Final selections and numbers to be confirmed no later than one week prior to your event.

### **Bread, Amuse Bouche**

#### **Starters**

Satay Glazed Chicken Thigh, Beansprout and Peanut Salad (Gluten, Crustaceans, Soya, Sesame, Peanuts)

Cauliflower Bhajee, Spiced Mango Puree, Carrot Salad VE (Sulphites, Peanuts, Sesame)

Beef Short Rib Ragu Scrumpet, Basil Mayonnaise, Rocket and Parmesan Salad (Gluten, Celery Eggs, Milk, Mustard, Sulphites)

Baked Feta, Sticky Lamb Belly, Black Olive Dressing (Milk)

Sweetcorn and Chilli Soup, Sweetcorn and Coriander Fritter V (Milk, Celery)

Pan Roast Scallop, Crispy Ham, Cauliflower Purée, Brown Shrimp Brown Butter (Mollusc, Milk, Crustaceans)

#### **Mains**

Smoked Celeriac Steak, Black Garlic Mash, Tomato and Bean Stew VE (Celery)

Pressed Beef Blade, Bourguignon Sauce, Kale (Celery, Sulphites)

Tandoori Baked Cod, Chickpea and Spinach Dahl (Fish)

Roast Pork Chop, Granny Smith Fondant, Cider Sauce, Wholegrain Mustard Potatoes (Mustard, Sulphites, Milk, Celery)

Honey Glazed Pressed Duck Leg, Sauerkraut, Duck Fat Rosti (Celery, Sulphites)

Pumpkin Tortellini, Sage Butter, Pumpkin Seed Granola V (Gluten, Eggs, Milk, Soya)

#### **Desserts**

Banana Cheesecake, Salted Caramel Ice Cream V (Gluten, Eggs, Milk)

Baked Cookie, Chocolate Ice Cream VE (Peanuts, Soya)

Blondie, Blackberry Ripple Ice Cream V (Gluten, Eggs, Milk, Soya)

Pear Frangipane Tart, Pear Sorbet V (Gluten, Eggs, Milk, Almonds)

Chocolate Coconut Torte, Cherry Sorbet VE (Soya)

Blackberry Ripple Brulee, Clotted Cream Shortbread V (Gluten, Eggs, Milk)

### **Tea and Coffee served with Petit Fours**

**V = Vegetarian, Ve = Vegan, Allergens in (brackets) are present within the dish.**

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens.