

ARBOR

RESTAURANT

Spring/Summer Set Menu

Available April-September

£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

Confit Chalk Stream Trout Rilette, Toasted Sourdough, Watercress (Fish, Milk, Gluten,)

Roast Tomato and Mascarpone Soup, Basil Pesto V (Milk)

Rosary Goats Cheese Mousse, Roast Walnuts, Beetroot and Apple Salad V (Milk, Walnuts, Sulphites)

Crispy Gnocchi, Creamed Peas Lettuce and Bacon, Parmesan Crisp (Milk, Gluten, Eggs)

Ham Hock Terrine, Celeriac and Mustard Slaw, Apple Gel (Eggs, Celery, Mustard, Sulphites)

Heritage Tomato Bruschetta, Toasted Focaccia, Aged Balsamic and Basil Oil VE (Gluten, Sulphites)

Mains

Asparagus and Cheddar Risotto, Black Garlic Hollandaise V (Milk, Eggs, Sulphites)

Slow Cooked Lamb Shoulder, Creamed Minted Peas and Broad Beans, Roast Shallot (Milk, Celery, Sulphites)

Baked Cod, Bok Choi, Chorizo and Butter Bean Cassoulet (Fish, Celery, Crustacean, Mollusc, Sulphites)

Roast Salmon, Pea and Horseradish Velouté, Crushed Peas and Smoked Salmon (Fish, Milk, Mustard)

Roast Chicken, Truffled Mash, Tenderstem Broccoli, Miso and Mushroom Sauce (Milk, Soya, Celery, Sulphites)

Cajun Charred Aubergine, Pico De Gallo, Bean Salad VE (Contains no allergens)

Desserts

Orange Polenta Cake, Raspberry Sorbet V (Gluten, Milk, Soya)

Carrot Cake, Cream Cheese Ice Cream V (Gluten, Eggs, Walnuts, Milk)

Key Lime Cheesecake, Lemon Curd Ice Cream V (Gluten, Eggs, Milk)

Blueberry Posset, Lemon Shortbread V (Gluten, Milk)

Caramel and Pecan Pudding, Banana Ice Cream V (Gluten, Eggs, Milk, Pecans)

Chocolate Fudge Cake, Chocolate Sauce, Vanilla Ice Cream VE (Gluten, Soya, Cashew)

Tea and Coffee served with Petit Fours

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

We would please ask 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.