

# ARBOR

RESTAURANT

## **Autumn/Winter Set Menu**

**£40pp**

Available October-March

### **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)

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

### **Mains**

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

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

Tandoori Baked Cod, Chickpea and Spinach Dahl (Fish)

### **Desserts**

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

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

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

### **Tea and Coffee**

**Final selections and numbers to be confirmed no later than one week prior to your event.**

**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.