

# ARBOR

RESTAURANT

## Spring/Summer Set Menu

**£40pp**

Available April – September

### **Starters**

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**

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

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)

Blueberry Posset, Lemon Shortbread V (Gluten, 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