



Table d'hôte Menu



STARTERS

Pumpkin's Promise (soup)
Mary's Bloody Prawn Cocktail
Tomato and Basil Salad with a Nutty Pesto Sauce
Chicken Liver Terrine, Spiced Chutney and Toasted Brioche

MAINS

Devils Cajun Salmon with Beetroot Risotto
Battered Pork Medallion, Pumpkin Puree, Fondant Potato and
Witches Shallot Sauce
Marinated Rump of Lamb, Ratatouille Vegetables, Smokey Garlic Mash
Cauliflower and Chickpea Curry from the Cauldron (V)

DESSERTS

Toffee Apple Cheesecake
Baked Pumpkin Cream with Blood Orange Sauce
Spooktacular Chocolate Slice
Fresh Fruit Platter, Citrus Sorbet

Two Courses ~ £22.95

Three Courses ~ £26.95

(V) No Meat or Fish Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your server.
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.

