

# HALLOWEEN MENU

Go **one** better this Halloween

## STARTER

Homemade frogs spawn and vegetable soup served with fresh bread  
Smoked chicken laying on pickled veils salad served with garlic dressing  
Crucified pigeon & olive terrine nesting on a herb salad & apple chutney  
Spread pickled herrings served with Dracula's blood & chive coulis

## MAIN COURSE

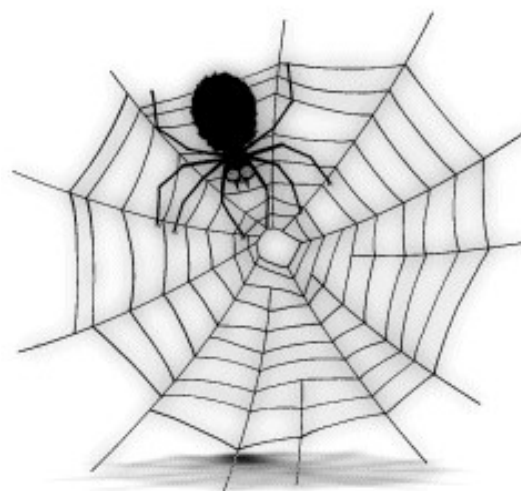
Chargrilled T- bone steak with goblin eyes potatoes served with a spicy peppercorn butter  
Lightly poached chicken breast perched on devils on horse back served with a coconut pepper and lemon grass sauce  
Butterflied pork loin topped with a Dijon and thyme crust served with devilled garlic and sun blushed tomato chutney  
Oven baked butternut squash cauldron filled with a creamy Roule cheese & vegetable risotto

## DESSERT

Homemade blood orange and chocolate cheesecake  
Bobbin apple and calvados crème brulee  
Strawberry and pistachio mousse with witches broom biscuits  
Selection of ice creams

Coffee or Tea

**£25** per person



Service is discretionary but a recommended 10 % will be added to the final bill