

Lunchtime menu for parties

STARTERS

Seasonal soup, served with homemade bread and butter **V/GF**

Fresh water crayfish cocktail, avocado puree, baby gem lettuce, confit tomatoes, sauce Marie rose **GF**

Honey glazed ham hock, apple, mustard, parsnip, pickled mushrooms & dressed leaves **GF**

Superfood salad, toasted seeds, sweet potato, avocado, kale, broccoli **V**

MAINS

Pan seared breast of local chicken, creamed mash, fine beans, broccoli, red wine jus **GF**

Smoked haddock and chive risotto, poached egg **GF**

Grilled organic gammon steak, pineapple, hand cut chips, crushed peas **GF**

Tart fine of warm potato salad, aubergine caviar, halloumi, coriander **V**

DESSERTS

Chocolate brownie, mint chocolate ice cream, chocolate sauce

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Crème brûlée, shortbread, berries

Selection of Caley Hall ice creams

£15.95 for 2 courses or £19.95 for 3 course

For more information about food allergies and intolerances please speak to a member of staff.