



## Set Menu | May 2026

Smoked Haddock Benedict, Toasted English Muffin, Poached Egg, Hollandaise Sauce

*(fish, dairy, gluten, sulphates)*

Cream of Wild Garlic Soup, Croutons

*(gluten, dairy)*

Mini Chicken Kiev, Caesar Salad

*(gluten, egg, fish, dairy, sulphates)*

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Sauteed Beef Stroganoff, Beef Fillet Tail, Paprika Cream Sauce with Onions & Mushrooms, Dill Pickles,  
Baked Pilaf Rice

*(dairy, sulphates)*

Baked Fillet of Salmon, Red Leicester Rarebit, Roasted Mediterranean Vegetables, Olives & Herb  
Roasted Baby Potatoes

*(fish, mustard, dairy, gluten, egg)*

Pappardelle, English Asparagus & Forest Mushrooms, Mushroom Broth, Parmesan Cheese

*(dairy, egg, gluten)*

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Raspberry Parfait, Raspberry Gel & Meringue

*(dairy, egg)*

Chocolate Brownie, Chocolate Sauce, Nutella Ice-cream

*(gluten, dairy, egg, soya, nuts)*

Selection of Ice Creams or Sorbets, please ask your server for today's flavours

*(dairy)*

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£25.00 Two Courses

£31.00 Three Courses

Tea, Coffee & Petit Fours £4.50

All the dishes on the menu are inclusive of VAT.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff  
without deductions.

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens  
contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.