

## Southend-On-Sea

### Starters

- Ham Hock Terrine with Piccalilli and Crostinis (Gf)
- Pea & Mint Soup (V, Ve, Gf)

### Main Course

- Corn Fed Chicken with Lemon Roasted New Potatoes, Charred Pepper Cous Cous & Cherry Tomato Sauce
- Asparagus & Chive Risotto (V)
- Roast Vegetable Stuffed Pepper with Sweet Potato, Mushroom and Walnuts in a Ragu Sauce (V, Ve, Gf)

### Dessert

- Lemon Panacotta with Fresh Berries (Gf)
- Lemon Cheesecake with Fresh Berries
- Vegan dessert alternative available on request

Ve= Vegan V = Vegetarian GF=Gluten Free

## Surrey

### Starters

- Chicken liver parfait, toasted brioche, red onion chutney, baby leaves
- Sweet potato fritter, coconut sauce, baby leaves (vg)

### Main Course

- Supreme of chicken, wild mushrooms and baby onion fricassee, sauteed new potatoes, green beans
- Moroccan spiced vegetable tagine, spiced couscous, apricots, toasted almonds, crispy flat bread, sour cream (vg)

### Dessert

- Chocolate and raspberry brownie, Madagascan vanilla ice cream
- Seasonal fruit salad, mango sorbet (vg)

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## Winchester

### Starters

- Ham Hock and Pickled Gherkin Terrine, Piccalilli and Toasted Sourdough
- Leek and Potato Soup (Ve) (GF)

### Main Course

- Chicken Supreme, Fondant Potato, Mushroom Cream Sauce (GF)
- Roast Mediterranean Vegetable Wellington, Roast Potatoes, Tomato and Herb Sauce (Ve)

### Dessert

- Bramley Apple and Blackberry Crumble, Vanilla Ice cream (Ve) (GF)
- Duo of Chocolate Brownie served with Chocolate Sauce and Vanilla Ice Cream (GF)

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## Sheffield

### Starters

- Goat's cheese tart
- Tomato soup (V)

### Main Course

- Chicken Supreme with vegetables & potatoes
- Vegetable Wellington (V)

### Dessert

- Vanilla cheesecake
- Sticky toffee pudding (Gf)

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## York

### Starters

- Honeydew melon with a berry compote and raspberry sauce (Gf)
- Leek and potato soup (V, Ve, Gf)

### Main Course

- Roast loin of pork with herb stuffing, roast gravy, and apple sauce
- Penne pasta and roast vegetables bound in a tomato sauce topped with cheese (V, Ve and GF available)
- All mains are served with seasonal vegetables and potatoes

### Dessert

- Lemon meringue pie with fruit coulis
- Profiteroles with vanilla cream and chocolate sauce (V)
- Vegan and GF dessert option - available on request

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## **Basingstoke**

### Starters

- Ham Hock Terrine Pickled vegetables, mustard dressing
- Avocado & Marinated Artichoke Salad Baby leaves, cherry tomato, French dressing

### Main Course

- Garlic & Herb Roasted Chicken Breast - New potatoes, seasonal baby vegetables, tarragon sauce
- Mushroom Ravioli - Creamed white wine sauce

### Dessert

- Passionfruit Cheesecake & Exotic fruit sauce
- Vegan Chocolate Pot & Raspberry coulis

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## London

### Starters

- Tomato & Mozzarella Timbale (V)
- Trio of Melon and Parma Ham - served with a raspberry coulis

### Main Course

- Pan Fried Chicken Breast - marinated with herbs and served in a creamy beetroot sauce, Mediterranean vegetables & roasted potatoes
- Penne Al'Arrabiatta - cooked with a touch of olive oil, aubergines, black olives and a fresh spicy tomato & basil sauce, topped with melted mozzarella (V)
- Half bottle of wine - choose from red or white

### Dessert

- Homemade Tiramisu
- Fresh fruit salad
- Tea, Coffee & Petit Fours included

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