

A la Carte Pre-Order Form

Name:

Time of Arrival:

Contact Number:

Number of Guests:

Date:

Any extra comments:

Starters	Quantity	Dietary
Soup of the Day V GFA DFA Served with Baked Ciabatta and Butter		
Smoked Gressingham Duck Breast Salad GF DF Apple, Celery, Walnut, Raspberry and Blueberry Dressing	Starter Main Course	
Pork and Sage Scotch Egg Spiced Pink Lady Apple Puree, Shallots, Red Pepper and Watercress Salad		
Smoked Trout & Mackerel Pate GFA Pickled Vegetables, Dressed Mixed Leaves and Herb Ciabatta Croutes		
Honey Glazed Goat Cheese V GFA On a Pastry Disc, Red Onion Chutney and Mixed Leaves with Pine Nuts		
Salt and Pepper Crispy Squid Edamame Puree, Crispy Parma Ham and Caper Butter Sauce		
Pan Fried Jumbo Prawns in Garlic & Chilli GF DFA On a Bed of Mediterranean Vegetables with Tomato & Basil Sauce		
Stilton and Parmesan Fritters V GFA Pear & Pecan Nut Salad and Red Currant Dessing		
Mains	Quantity	Dietary
Surf and Turf British Beef Fillet GF DFA Tiger Prawns, Dauphinoise Potatoes, Roasted Cherry Tomatoes, Wild Mushroom Puree, Green Beans and Red Wine Jus		
Slow Braised Lamb Shoulder GFA DFA Creamy Mash Potato, Tenderstem Broccoli, Crispy Sweet Potatoes and Rosemary Jus		
Chicken Breast Supreme GF DFA Wild Mushroom and Parmesan Risotto, Dressed Rocket and Herb Oil		
8 oz. Swordfish Loin Steak GF DFA Crushed New Potatoes with Parsley, Sauteed Mangetout with Almond Flakes, Roasted Tomato and Olives Relish		
Rump of Woburn Estate Venison GF DFA Cheddar & Thyme Dauphinoise Potatoes, Tenderstem Broccoli, Carrot & Orange Puree, Port and Red Currant Jus		
Pan Fried Salmon Fillet Panko, Cream Cheese, Lemon Zest and Dill Crusted, Braised Leaks, Hazelnut, Green Beans and Gratin Potato		
Sticky Pork Tenderloin with Honey, Ginger & Soy Glaze GFA DFA Champ Mashed Potato, Green Beans, Sauteed Carrots and Apple Puree		
Chef's Vegetarian Dish of The Day V GFA VA (Please ask your server for today's dish)		

Salads	Quantity	Dietary
Baby Spinach, Romain, Cherry Tomatoes, Cucumber, Mango, Pomegranate Dressing and Sourdough Croutons V GFA		
Add on Toppings:		
• Chilli Tiger Prawns Skewers GFA DFA		
• Cajun Chicken Breast GFA DFA		
• Pesto Marinated Feta V GFA		

GRIDDLE								Quantity	Dietary
All steaks are served with griddled tomato, chargrilled flat mushroom and a choice of hand-cut chunky chips or French fries.									
28 Days Mature Rump of Beef 8oz. GFA									
Blue	Rare	Med Rare	Med	Med Well	Well Done	Chunky chips	Fries		
32 Days Hung English Beef Sirloin 8 Oz. GFA									
Blue	Rare	Med Rare	Med	Med Well	Well Done	Chunky chips	Fries		
British Beef Fillet 7 oz. GFA									
Blue	Rare	Med Rare	Med	Med Well	Well Done	Chunky chips	Fries		
<i>For all the griddle menu items below, included in the price is your choice of two items from the sides menu:</i>									
Large Crispy Skinned Seabass, Jalapeno, Cucumber and Cilantro Salsa GF DFA									
Select choice of two sides here for Seabass:									
10 oz British Pork Loin with Sweet Chili Glaze GF DFA									
Select choice of two sides here for Pork Loin:									
Lemon & Thyme Butterfly Chicken Breast Fillet GF DFA									
Select choice of two sides here for Butterfly Chicken:									
Grilled Marinated Halloumi Cheese V GF									
Select choice of two sides here for Halloumi Cheese:									

Extra Sides	Quantity	Dietary		Quantity	Dietary
Tripple Cooked Chunky Chips V			Confit Garlic Mushrooms V GF VA		
New Potatoes In Butter & Parsley V GF VA			Crispy French Fries GFA V		
Dressed House Salad V GF VE			Buttered Market Greens V GF VA		
Rocket, Pear and Parmesan V GF DFA With Balsamic Dressing			Creamy Marsh Potato V GF DFA		

Sauces	Quantity	Dietary
Green Peppercorn & Brandy GF		
Red Wine Jus GF DF		
Blue Cheese Sauce GF		

Desserts	Quantity			Dietary
Apple, Cinnamon & Roasted Pecan Nuts Strudel V				
Sticky Toffee Pudding V Caramel Ice Cream and Toffee Sauce				
Mango Parfait V GF With Coconut Sorbet				
“Callebaut” Dark Chocolate Brownie V GFA DFA With Honeycomb Ice Cream				
Blood Orange and White Chocolate Cheesecake V With Raspberry Sorbet				
Crème Brulé of The Day V GFA With Shortbread Biscuits				
Selection of Artisan Made Cheese V GFA Served with Celery, Apple Slices, Grapes, Chutney & Crackers	3 Cheese		4 Cheese	
Selection of Premium Ice Creams & Sorbets V GF VA Ask your Server for Flavours	1 Scoop	2 Scoops	3 Scoops	