Formal Hall

Sunday 24th May 2026, 7.30pm

STARTER

Pulled Pork Doughnut Coated in a Burnt Apple Sauce and Topped with Pickled Red Onions and Pork Crackling Crumb

OR

Ripped and Roasted Oyster Mushroom Bao Bun in a Smoked Miso Sauce Topped with Pickled Red Onions and Crispy Shallots (V)

MAIN

Roasted Plaice with Soft Herb Crushed New Potatoes, Buttered Samphire, Vine Roasted Cherry Tomatoes and Brown Shrimp Beurre Noisette

OR

Risotto with Smoked Goats Curd and Soft Herb Dressing (V)

DESSERT

Rhubarb and Custard: Clotted Cream Custard Iced Parfait with Vanilla Poached Champagne Rhubarb and Gingernut Crumble