

TRAITORS DINING EXPERIENCE

special menu

Starters

White Onion, Cheddar & Potato Soup (V)
Served with buttered crumpets

Chicken Liver Parfait
With red onion marmalade & toasted sourdough

Marinated Beetroot & Goats Cheese (V)(GF)
With whipped goats cheese & toasted hazelnuts



Main Course

Pan-Roasted Salmon
With tomato & coconut lentils, honey raita, pomegranate & almonds

Roasted Chicken Supreme
With potato gratin, greens & Madeira jus

Wild Mushroom Tagliatelle (V)(VEA)
With shallots, truffle oil & Italian cheese



Desserts

Lemon Tart (V)
Served with raspberry sorbet

Chocolate & Orange Tart (VE)(GF)
Chocolate tart with orange

Sticky Toffee Pudding (V)(GFA)
With butterscotch sauce & custard or ice cream

V - Vegetarian | VE - Vegan | VEA - Vegan Available | GF - Gluten Free |
GFA - Gluten Free Available | DF - Dairy Free

For those with special dietary requirements or allergies who may wish to know
about the ingredients used, please ask a member of the team.