

The Wycliffe | Saturday Group Menu £28

Pre-Starter

Soup of the day

Starters

Melon with summer fruits and mint syrup (GF) (Vegan)

Farmhouse pate, Cumberland sauce, toasted soda bread

Garlic mushrooms, served on date & walnut toast with a white bean & olive oil crush (Vegan)

Home cured salmon, sweet pickled cucumber, soda bread & cucumber sorbet

Mains

Chicken breast, sage & onion tart, Madeira gravy & dauphinoise potato

Sea bass drizzled with basil oil & new potatoes (GF)

4-hour slow roast British lamb shank served with red wine gravy & dauphinoise potato (GF)

Escalope of pork fillet, bread crumbed, served with peach and chipotle salsa & dauphinoise potato

Aubergine filo pastry tart accompanied by new potatoes (Vegan)

All mains are served with a side of vegetables of the day

Sweets

Dark chocolate & black cherry tiramisu (V)

Chocolate orange brownie with Rocher ice-cream (V)

Polenta Cake, mascarpone mousse, honey, blackcurrant sorbet (GF) (V)

Apricot brandy cheesecake, poached peach & apricot compote (V)

Apple crumble with Vanilla ice cream or mixed berry sorbet (vegan when choosing sorbet)

Crème brûlée, raspberry curd and dehydrated meringue (V)

Trio of cheese and biscuits with homemade apple and onion chutney (V)

3 scoops of ice cream: strawberry, vanilla, Rocher (V)

For After

Tea or coffee

GF=GLUTEN FREE V=VEGETARIAN

Please advise a member of the waiting team if you have any allergies.
For tables of 10 or more, a 10% discretionary service charge is added to the bill