

Halloween Spooktacular Dinner

£40 per person
£20 children (2 - 12 years)

Bread & Soup

🍂 Butternut Squash Soup (V)
Croutons 🍂 (V,W,S), pumpkin seeds 🍂 (V), crispy onions 🍂 (V,W), chilli flakes 🍂 (V), breadsticks 🍂 (V,W)
🍂 Artisan Bread Selection (V,W,B,S,SE)
Seeded rolls, Italian loaves and flatbread with butter (V,D) and spread 🍂 (V)

Salad Selection

eyeball mozzarella salad with cherry tomatoes and black olives (V,D,SD)
🍂 Freaky Halloween coleslaw with onion, carrot, cabbage, Cajun spices, chilli and mayonnaise (V,SD,Mu)
Monster potato salad with new potatoes, spring onions, chives and crème fraîche (V,D)
🍂 Frankenstein's five bean salad with tomato, chilli, spinach and onion (V,SD)
🍂 Mixed salad leaves (V)
Herb vinaigrette 🍂 (V,SD), honey and mustard dressing 🍂 (V,Mu), raspberry and sherry vinegar dressing 🍂 (V), homemade Welsh yoghurt ranch dressing 🍂 (V,D), balsamic vinegar 🍂 (V), extra virgin olive oil 🍂 (V)

Deli Selection

Pickled cabbage 🍂 (V,SD), sweetcorn 🍂 (V), cucumber 🍂 (V), gherkins 🍂 (V,Mu,SD), olives 🍂 (V), croutons 🍂 (V,W,S), pickled onions 🍂 (V,SD), tomatoes 🍂 (V), pumpkin seeds 🍂 (V), red onion 🍂 (V), capers 🍂 (V,SD), crispy onions 🍂 (V,W), hard boiled eggs (V,E)

Cold Buffet

Bloody Tandoori chicken skewers
Cajun spiced corn tortilla crisps 🍂 (V,Mu)
Mexican salsa 🍂 (V), guacamole 🍂 (V) and sour cream (V,D)
Norwegian coldwater shrimps in a spiced Marie Rose sauce with baby gem lettuce (Cr,SD)
Marinated green lipped mussels (M,SD)
Black spider crab brioche rolls (Cr,D,E,S,W,SD)
Deville eggs (V,E,SD,Mu)
Mini vegetable samosas 🍂 (V,W,Mu)
Mango chutney 🍂 (V)

Hot Buffet

Vampire chicken breast with leek and Cheddar cheese stuffing, mummified in streaky bacon, thyme jus (SD,D,W,E)
Ghostly pulled pork burrito, slow cooked and served in a tortilla wrap, Jack Daniels glaze, sour cream, salsa and guacamole (SD,D,W,E)
Trick or treat beef stew, slow cooked with autumn vegetables, creamy mashed potato (SD,D)
The Kraken steamed mussels with deadly goo pak choi and chili ginger dressing (M,SD)
Zombie brain fish pie in cobweb puff pastry (F,D,M,W,E)

Vegetarian

Bat gnocchi - hand rolled potato gnocchi with black eye bean cassoulet (V,W,D,E)
🍂 Graveyard vegetable casserole with courgettes, peppers, carrots, chickpeas, lentils and smoked paprika (V)
Walking dead wild mushroom ravioli with white truffle butter, toasted pine nuts and crispy sage (V,D,W,E)
Green beans 🍂 (V), baton carrots 🍂 (V), sprouts with shallots 🍂 (V)

From the Carvery

Whole roasted marinated beef with gravy (SD) and Yorkshire pudding (V,D,E,W)
Caraway seed roasted pork belly
Maple glazed roasted carrots and parsnips 🍂 (V)
Roasted herb potatoes 🍂 (V)
Cauliflower cheese (V,W,D)
Horseradish sauce (V,D,E,Mu), Dijon mustard 🍂 (V,Mu,SD), apple sauce 🍂 (V)

Desserts

Handmade pastries, tarts and cakes
Homemade warm blackberry and apple crumble (V,D,W) with custard (V,D)

Ice Cream

Soft whipped vanilla ice cream (V,D)
Served with:
Cones 🍂 (V,W,S), chocolate shavings (V,D,S), sprinkles (V,D,S), crushed meringue (V,E), desiccated coconut 🍂 (V), fudge pieces (V,S,D), chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce 🍂 (V,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🍂 Plant-based, (V) Vegetarian