



# Rose

## STARTERS

Prawn cocktail†  
Oak-smoked chicken liver pâté  
Stilton® & peppercorn mushrooms (V) ♦

Sweet potato, chickpea & red pepper koftas (VE)  
Battered chicken strips†

## MAINS

Steak & red wine pie ♦  
With beef dripping gravy, mashed potato and a seasonal vegetable

Chicken & mushroom pie  
With gravy, mashed potato and a seasonal vegetable

Vegan mushroom & ale pie (VE) ♦  
With oven-baked chips, gravy and a seasonal vegetable

Hunter's chicken  
With chips and salad garnish

Hand-battered cod†  
With chips and your choice of peas

Cheese & bacon burger  
With rosemary & sea salt fries

8oz\* gammon steak  
With chips, peas, egg and pineapple

Old Epping sausages and mash ♦  
With beef dripping gravy, seasonal greens and red onion chutney

Quorn™ sausages and mash (V)  
With gravy, seasonal greens and red onion chutney

## DESSERTS

Prosecco sorbet with berries (VE) ♦  
Apple & blackberry crumble pie (V)  
With custard

Triple-chocolate brownie (V)  
With clotted cream ice cream

Sticky toffee pudding (V)  
With custard

Caramelised vanilla cheesecake (V)  
With double cream, raspberry coulis and fresh strawberry pieces

## MAKE IT EXTRA SPECIAL

*Additional costs apply*

Cheese and biscuits (V)  
Cheese platter, with grapes, celery and caramelised red onion chutney

Tea and coffee

Fruit juice

*See overleaf for full allergen terms and conditions.*





# Peony

## STARTERS

Ham hock & pea terrine

King prawn & avocado bruschetta with chilli and coriander†

Mushrooms with garlic cream sauce on bubble and squeak (V)

Sweet potato, chickpea & red pepper koftas (VE)

## MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

Traditional roast beef with Yorkshire pudding

Chicken fillet with white wine & mushroom sauce ♦

Salmon fillet with pan-fried king prawns and Hollandaise sauce†

Beetroot, sweet potato & butternut squash tart (VE)

Butternut squash & cashew nut Wellington, topped with Brie (V) (N)

## DESSERTS

Afternoon tea cheesecake (V)

Triple-chocolate brownie with clotted cream ice cream (V)

Apple & blackberry crumble pie with custard (V)

Prosecco sorbet with berries (VE) ♦

## MAKE IT EXTRA SPECIAL

*Additional costs apply*

Cheese and biscuits (V)

Cheese platter, with grapes, celery and caramelised red onion chutney

Tea and coffee

Fruit juice

*See overleaf for full allergen terms and conditions.*





# Orchid

## STARTERS

- Chicken, confit duck & plum terrine
- Smoked salmon with scallops on bubble and squeak<sup>†</sup>
- Goat's cheese roulade (V) (N)
- Courgette rolls (VE)

## MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

- Boneless beef rib in an onion, bacon & red wine sauce ♦
- Chicken breast on roasted red onion, with butterbean & bacon sauce
- Slow-cooked pork belly and baked apple half, with a red wine jus ♦
- Cod loin with a tomato crumb and a white wine & herb sauce<sup>†</sup> ♦
- Butternut squash & cashew nut Wellington, topped with Brie (V) (N)
- Beetroot Wellington (VE)

## DESSERTS

- Rich chocolate & kirsch cherry torte ♦ (V)
- Clementine tart with a white chocolate mousse & raspberry sorbet (V)
- Peach tarte Tatin with vegan ice cream (VE)
- Salted caramel & honeycomb cheesecake with double cream (V)


## MAKE IT EXTRA SPECIAL

*Additional costs apply*

- Cheese and biscuits (V)
- Cheese platter, with grapes, celery and caramelised red onion chutney
- Tea and coffee
- Fruit juice

*See overleaf for full allergen terms and conditions.*





# Young Guest

## TWELVE AND UNDER

### STARTERS

Battered chicken strips<sup>†</sup>

Garlic bread (V)

Mini corn-on-the-cob (VE)

### MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATO

Traditional roast beef with Yorkshire pudding

Chicken breast with sage & onion stuffing

Butternut squash & cashew nut Wellington (V) (N)

ALL SERVED WITH A CHOICE OF CHIPS (V), JACKET POTATO (VE)  
OR MASH POTATO (V) & PEAS (VE) OR BAKED BEANS (VE)

Chicken nuggets<sup>†</sup>

Fish fingers<sup>†</sup>

Pork sausages

Quorn™ sausages (VE)

### DESSERTS

Apple pie with double cream (V)

Selection of ice creams, frozen yoghurt and sorbet (V)

Triple-chocolate brownie with ice cream (V)

*See overleaf for full allergen terms and conditions.*



# Drinks

## SILVER

A glass of Bucks Fizz or sparkling wine per person, on arrival

A glass of house wine or bottled beer per person, with the meal

A glass of sparkling wine per person, for the toasts

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## GOLD

A glass of Prosecco per person, on arrival

Half a bottle of premium wine or two bottled  
beers per person, with the meal

*Your choice from our red, white and rosé selection*

A glass of Prosecco per person, for the toasts

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## PLATINUM

A glass of Champagne per person, on arrival

Half a bottle of superior wine or two bottled  
beers per person, with the meal

*Your choice from our red, white and rosé selection*

A glass of Champagne per person, for the toasts

