

House Bread and Flavoured Butter

To Start

Crumbled Baby Goats Cheese (V,G)

Cucumber, olive, cherry tomato, onion, wild rocket salad & balsamic syrup

North Atlantic Prawns (N,G,D)

Spiced pineapple, mint & pea shoots

French Onion Soup (D,N)

House baked bread (available gluten free)

Ham Hock Boudin (N,D)

Piccalilli, house baked bread & parsley oil

To Follow

Butter Poached Free Range Chicken (G,N)

Marinated with yogurt & Indian spices, served with vegetable lentils, coriander oil & mint raita

Cod (N,G)

Seared fillet of line caught cod, creamed petit pois, green beans, baby spinach & lemon oil dressing

Pan Fried Halloumi Cheese (V,G,N)

Sauté potatoes, broccoli florets baby beets, wild rocket, sweet balsamic glaze & fig bread

Pulled Beef Brisket Crostini (N,D)

10 hour roasted local beef brisket & seasonal veg, placed on a chargrilled crostini with mustard dressing

From the Chef Station

Or try our new Noodle Bar where our chef can create a dish tailored to your taste buds.

To Finish

Jelly & Ice cream (V,G,N)

Strawberry & elderflower jelly with Eton mess ice cream

White Chocolate & Amaretto Cheesecake (V,N)

Biscuit crumb, Amaretto syrup & freeze dry raspberries

Hazelnut & Treacle Tart

Served with honeycomb ice cream (For available gluten free options, ask your server)

(For available Gluten free options, ask your server)

V=Vegetarian G=Gluten Free D=Dairy Free N=Nut Free

Guests with food related allergies are advised to personally check all dishes.

Eden Hall takes allergies seriously and will endeavour to assist where possible but we are unable to guarantee suitability or safety for individuals with particular allergy / dietary concerns.