

Starters

Roasted Tomato Soup (V, G, N, D)

Cajun Spiced Warm Chicken Salad
Caesar Sauce (N)

Smoked and Fresh Mackerel
Crème Fraiche Pate, Pickled Cucumber, Wholegrain Mustard Tossed Carrots (G, N)

Tomato, Red Onion and Fennel Salad
Orange and Basil Dressing (D, G, V)

Main Course

Roasted Chicken Thigh (boneless)
White Bean and Smoked Pancetta Cassoulet (N, G)

Pan Fried Salmon
Samphire, New Potato, Red Onion, Capers Oil (G, N, D)

Marinated Pork Fillet
Lemon, Honey and Paprika Pork, Roasted Vegetables, Spinach Puree, Red Pepper Puree (N, D, G)

Sticky Fried Tofu
Teriyaki Sauce, Jasmine Rice (V, N)

Conchiglioni Rigati
Quorn Bolognese, Vegetarian Cheese (V, N, this dish can be served as a starter)

Desserts

Passionfruit Bavois
Raspberry Coulis, Chantilly Cream

Lemon Meringue Pie

Pecan and Bourbon tart
Butterscotch Sauce, Vanilla Ice-cream

Traditional Cheese Board

Complimentary Tea or Coffee served after your dessert

V=Vegetarian G=Gluten Free D=Dairy Free N=Nut Free,
For available Gluten free options, ask your server. 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.