

starters

SMOKED CHICKEN & MUSHROOM TERRINE
PICKLED AUTUMN VEGETABLES, TOASTED BRIOCHE, MUSHROOM MOUSSE, LEMON & THYME DRESSING (NGI*)

ROASTED BUTTERNUT SQUASH & APPLE SOUP
CRISPY SAGE, TOASTED PUMPKIN SEEDS & WARM BREAD (V, VG*, NGI*)

CURED SALMON & BEETROOT
HORSERADISH CRÈME FRAÎCHE, BEETROOT RELISH, FRESH DILL OIL & WHOLEMEAL CRISPS (NGI*)

mains

SLOW BRAISED BEEF
TRUFFLE MASHED POTATOES, ROASTED CARROTS, GLAZED SHALLOTS, CRISPY KALE, RICH RED-WINE JUS (NGI)

ROASTED CHICKEN BREAST
CRANBERRY, SAGE & ONION STUFFING, FONDANT POTATO,
ROASTED SQUASH PURÉE, BUTTERED GREENS & CHICKEN JUS (NGI*)

WILD MUSHROOM & CHESTNUT WELLINGTON
CELERIAC PURÉE, ROASTED ROOT VEGETABLES, CRISPY KALE & THYME JUS (VG, NGI*)

desserts

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM, SALTED CARAMEL CRUMB (V, VG*)

SPICED APPLE & BLACKBERRY CRUMBLE
CINNAMON CRUMBLE, BLACKBERRY COMPOTE, VANILLA CUSTARD (V, NGI*)

DARK CHOCOLATE & HAZELNUT DÉLICE
POACHED PEAR, CHOCOLATE SOIL, BLACKBERRY GEL & OAT PRALINE (VG, NGI*)



V - vegetarian VG - vegan VG* - can be adapted to contain vegan ingredients
NGI - non gluten containing ingredients NGI* - can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.maddershalloaks.com/allergen-information/ to view our full allergens policy.