

Our Low Carbon Set Menu provides a simple and easy way to provide the most sustainable dishes for your guests during their dinner service.

All of the dishes are A-Band CO2 emissions, with 0-1.75KG CO2e per 1KG of product and the per serving CO2e shown by each menu dish.

STARTER

Courgette, fennel and baby spinach soup

Basil oil, served with artisan bread (VE)(DFI)(GFA)

(185kcal/100g)  **A**

Tempura oyster mushroom

Purple sprouting broccoli, soy & sesame dip (GFI)(DFI)(VE)

(69kcal/100g)  **A**

MAIN

Risotto Verde

Roasted artichoke hearts & crispy carrot skins (VE)(GFI)(DFI)

(193kcal/100g)  **A**

Roasted sage butternut squash gnocchi

Baby spinach & sun blushed tomato dressing (VE)(DFI)(GFI)

(126kcal/100g)  **A**

DESSERT


Pear and blueberry crumble

Vegan vanilla custard (GFI)(VE)

(193kcal/100g)  **A**

Banoffee cheesecake

Vanilla bean ice cream & caramel paint (VE)(DFI)

(328kcal/100g)  **A**

“Our menus combine sustainable practices with the constantly changing charm of every season. We strive to source our ingredients from local farmers, supporting the environment and the local economy, while also ensuring we only use the freshest of ingredients available. If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.”