


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.


Please select 1 starter, 1 main and 1 dessert for the whole group.

STARTER

Pea and leek soup


Crumbled Greek white cheese and artisan bread (VE)(DFI)(GFA)
(113kcal/100g)  **A**

Braised leek seaweed roll


Pickled endive, pink ginger and wasabi (VE)(DFI)(GFI)
(170kcal/100g)  **A**

MAIN

Braised heritage carrots


Basil pesto, pomme anna potato, pecorino crisps (VE)(GFI)(DFI)
(100kcal/100g)  **A**

Trlo of mushrooms

Portobello mushroom, tempura oyster mushroom, mushroom puree with shallots and chives and Greek white cheese (VE)(GFI)(DFI)
(117kcal/100g)  **A**


DESSERT

Iced Eton mess parfalt

Macerated strawberries, mini meringues, strawberry and lime puree (VE)(GFI)(DFI)
(234kcal/100g)  **A**

Zesty pistachlo cheesecake

Contains nuts

Lemon sorbet and pistachio shards (V)
(294kcal/100g)  **A**