



# The Telegraph ~ Occasions menu

2 courses £38/ 3 courses £45

## Starters

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**Sweet potato, lime and coconut soup** crispy shallots, warm seeded roll (v, gfa)

**Chicken liver pâté**, apple and cider chutney, toasted bloomer

**Cauliflower and apple bhaji**, pickled kohlrabi, curried chickpeas, coriander oil (vg)

## Mains

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**Pan fried chicken breast**, wild mushroom, truffle arancini, butternut squash purée, Madeira sauce (gf)

**Heritage carrot, lentil and roasted butternut squash Wellington**, confit potatoes, red currant jus (vg)

**Pan fried sea bass**, squash risotto, cavolo nero, spring onions, sauce vierge (gf)

**10oz Black Angus ribeye steak**, pepper sauce, portobello mushroom, tomato, chunky chips (gf)

Top Up Supplement £7.50

## Dessert and Cheese

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**Chocolate and orange tart**, fresh raspberries, orange sorbet (vg)

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf)

**Hot waffle**, caramelised banana, salted caramel sauce, honeycomb ice cream (v)

**A selection of British cheeses**, biscuits, quince, chutney, grapes, celery (v)

Top Up Supplement £5.00

### Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

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