

# VE DAY 80TH ANNIVERSARY EVENING – MENU –

## Canapes

Gin cured salmon, crème fraiche, fennel bread (gf\*)

Pork and black pudding sausage roll, homemade relish

Quail's eggs with celery salt (v, gf)

Welsh rarebit crostini (v, gf\*)

## Mains

Braised beef cheek, fondant potato, celeriac puree, baby leek, heritage carrots, buttered kale, rich red wine gravy (gf)

Vegetable and speckled lentil wellington, fondant potato, celeriac puree, baby leek, heritage carrots, buttered kale, red pepper dressing. (v, vg, gf\*)

## Desserts

Treacle tart with salted parsnip and vanilla ice cream (gf\*)

(v) Vegetarian, (vg) Vegan

(vg\*) Vegan available on request

(gf) Gluten free, (gf\*) Gluten free available on request