



# ABBA NIGHT

FRIDAY 2ND AUGUST

£55 PER PERSON | 3 COURSES | LIVE MUSIC | LIMITED  
AVAILABILITY | £20 PER PERSON DEPOSIT

## STARTERS

Fresh pea & mint soup, warm  
pea fritter | (D,E,G)

Dry aged beef tartare,  
cacklebean egg yolk, walnut  
ketchup | (E,N,S)

Dill cured salmon, curly endive,  
granary toast, dill mayonnaise  
| (E,F,G,M)

## DESSERTS

Red wine & cinnamon poached  
pear, butter shortbread,  
champagne sorbet | (G,V)

Almond & apple tart,  
caramelised white chocolate,  
vanilla ice cream | (D,N)

Blueberry & corn éclair,  
honeycomb, vanilla Chantilly |  
(D,E,G)

## MAINS

Salt baked swede ravioli,  
creamed potato, baby spinach,  
peppercorn sauce | (D,E,G,V)

Roast rump of lamb, sand  
carrots, potato terrine, tomato  
& basil vinaigrette | (D)

Baked loin of cod, crayfish  
bisque, saffron potato, rainbow  
chard, sea aster | (D,F)

Some of our dishes contain the following  
allergens or are suitable for vegetarian/vegan:  
(C - CELERY, CR - CRUSTACEAN, D -  
DAIRY, E - EGGS, F - FISH, G - GLUTEN, M  
- MUSTARD, MO - MOLLUSCS, N - NUTS, P -  
PEANUTS, S - SULPHITES, SS - SESAME, SY  
- SOY, V - VEGETARIAN, VG - VEGAN)