



AN EVENING WITH
JOHNNY BALL

FRIDAY 6TH SEPTEMBER

£50 PER PERSON | 3 COURSES | LIMITED AVAILABILITY | £20
PER PERSON DEPOSIT

STARTERS

Smoked haddock arancini,
curry sauce, poached egg |
(D,E,F,G,M)

Pork & chicken liver terrine,
Cumberland jelly, sourdough
toast | (C,G,S)

Buffalo mozzarella & plum
tomato salad, basil pesto, wild
rocket | (D,N,V)

DESSERTS

Raspberry cream choux bun,
white chocolate & toasted
hazelnuts | (D,E,G,N,S,V)

Lemon posset, almond
shortbread | (D,G,N,V)

Banoffee cheesecake,
butterscotch sauce | (D,G,V)

MAINS

Roast sirloin of aged beef,
garlic & thyme roasted
vegetables, fondant potato, red
wine jus | (D,S)

Fillet of organic salmon en
croûte, baby spinach, cocotte
potatoes, Champagne butter
sauce | (D,E,F,G,S)

Aubergine & courgette
mousaka, garlic flat bread,
mixed leaf salad | (C,VG)

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)