

M A R C H - M A Y

DINNER HAMPER

THREE SEASONAL COURSES DELIVERED TO
YOUR DOOR TO ENJOY FROM THE COMFORT
OF YOUR LODGE

TO START

Confit Chicken & Ham Hock Terrine
Pineapple Chutney

Toasted Sourdough

MAIN COURSE

Moroccan Style Lamb Tagine
Roasted Chickpeas – Coriander – Wild Rice &
Flatbread

DESSERT

Treacle Tart & Clotted Cream

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY
REQUIREMENTS 48 HOURS IN ADVANCE

M A R C H - M A Y

DINNER HAMPER

THREE SEASONAL COURSES DELIVERED TO
YOUR DOOR TO ENJOY FROM THE COMFORT
OF YOUR LODGE

VEGAN / GLUTEN FREE

TO START

*Beetroot, Hazelnut & Chilli Terrine
Walnut Brittle*

Toasted Sourdough

(Gluten Free Bread on Request)

MAIN COURSE

*Butternut Squash & Chickpea Tagine
Coriander – Wild Rice*

DESSERT

Treacle Tart & Whipped Vegan Chantilly Cream

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