

JUNE - AUGUST

DINNER HAMPER

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

TO START

Oak Smoked Salmon
Citrus & Chive Cream Cheese
Marinated White Crab – Toasted Sourdough

MAIN COURSE

Beef Wellington
Mushroom Duxelles, Serrano Ham & Chive Pancake
Dauphinoise Potato – Mixed Green Vegetables
Red Wine Jus

DESSERT

Strawberry Mousse
White Chocolate Crumb - Fresh Strawberry

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

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DINNER HAMPER

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

VEGAN / GLUTEN FREE

TO START

Crushed Avocado & Mango
*Dill + Chive Vegan Butter – Toasted
Sourdough (GF bread on request) (VE) (GF)*

MAIN COURSE

Wild Mushroom + Mixed Nut Wellington
*Crushed New Potatoes - Mixed Green
Vegetables Vegan Gravy (VE) (GF)*

DESSERT

Vegan Eton Mess
(VE) (GF)

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