



THE
SPREAD EAGLE

To Starters

Prawn & Crayfish Cocktail with Marie Rose sauce, artisan bloomer, and fresh lemon.

Chicken Liver & Cognac Pâté with Red onion marmalade and toasted ciabatta shards.

Roasted Beetroot & Whipped Feta Salad *The Green Choice:* pre-roasted beetroot wedges served with whipped feta (or vegan feta alternative), toasted walnuts, and a balsamic glaze (**V/VG option**)

The Main Courses

Slow-Cooked Blade of Beef - Red wine jus, seasonal vegetables and mashed potatoes

Roast Chicken Supreme -Wild mushroom and tarragon cream sauce, fondant potatoes, and seasonal vegetables

Mushroom & Leek Pie - *The Comfort Choice:* A deep-fill vegan shortcrust pie, served with creamy chive mash, seasonal vegetables, and a rich vegan red wine gravy.

The Desserts

Salted Caramel Chocolate Tart - Rich ganache with Devonshire clotted cream.

Sticky Toffee Pudding -Hot toffee sauce and Madagascan vanilla ice cream.

Vegan Raspberry & Frangipane Tart *The Sweet Choice:* A light, almond-based sponge with tart raspberries in a shortcrust shell, served with or dairy-free ice cream (**VG**)