



ARCHES HALL DINNER – 4TH JUNE 2022

MENU 1 (REGULAR)

Fresh sourdough bread and unsalted butter

Starter

Dill cured smoked salmon, lime and dill crème fraiche (GF)

Main

Prosciutto wrapped roast breast of free range chicken stuffed with fresh herbs and soft cheese

Dauphinoise potatoes, seasonal garden vegetables, salsa verde

Dessert Trio

Dark chocolate mousse, caramelised orange peel,

Tangy lemon tart with crème fraîche,

Red berry compote





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MENU 2 (VEGETARIAN)

Fresh sourdough bread and unsalted butter

Starter

Walled garden salad with roast Mediterranean vegetables,
crumbled feta, basil pesto, toasted pine nuts (V, GF)

Main

Spinach and ricotta cannelloni, tomato sauce, bechamel, parmesan shavings (V)

Dessert Trio

Dark chocolate mousse, caramelised orange peel,

Tangy lemon tart with crème fraîche,

Red berry compote



Please note these menus are subject to change