

ARCHES HALL DINING 2024

Fresh sourdough bread and unsalted butter

STARTER CHOICES

Durham Ham Terrine served with piccalilli gel, pickled shallot rings and crisp air-dried sourdough (GFA)

Heritage Tomato and Avocado Salad served with grilled halloumi cheese, roasted nuts and honey French dressing (V)

MAIN CHOICES

Pan Roasted Chicken filled with morel mushroom mousse, served with roasted celeriac and potatoes, seasonal vegetables and chicken jus (GF)

Baby Summer Vegetable Saffron Risotto, served with kale pesto and carrot crisps (GF, Ve)

DESSERT

Taster Plate of: Vanilla Panna Cotta; Strawberry Swiss Roll; Summer Fruits and Caramelised White Chocolate (V, GF variation available)

MENU OPTIONS

Menu 1: Terrine, Chicken, Dessert

Menu 2: Salad, Chicken, Dessert

Menu 3: Terrine, Risotto, Dessert

Menu 4: Salad, Risotto, Dessert (V)

Please note menus are subject to change.