

FORMAL DINING



TABLE SERVICE DINING

Guests pre-order one dish from
each of the three courses

Celeriac and apple soup with Red
Leicester cheese and Hothorpe Ale rarebit
Moules Mariniere, garlic toast

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Pan fried pork fillet wrapped in pancetta,
black pudding, sage and Dijon potato puree,
scrambler sauce, blackened shallots
Pan fried Pollock fillet, prawns, tomato, broad
beans & saffron potato.

Beetroot and chickpea falafels, jewelled
couscous, labneh

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Gingerbread, toasted marshmallow, toffee
popcorn, banana ice cream

Apple and rhubarb crème brûlée,
shortbread fingers

Can be served in a private dining room, on request



HOTHORPE HALL

Supplement payable
Example menu shown