



AUTUMN PUDDING NIGHT

FRIDAY 11TH OCTOBER

Ticket only event, table times from 6 - 9pm. £25 per guest

A light main course followed by an all you can eat buffet of 11 homemade hot and cold puddings and desserts

Mediterranean Vegetable Quiche
with a beetroot and spring onion salad *v*

Ginger and Chilli Beef and Chicken Stirfry
with peppers, onion and rice noodles *gf*

Creamy Smoked Haddock and Pea Risotto
with herbs, shallots and fresh basil oil *gf*

THE PUDDINGS!

**Chocolate Brownie with
a Honeycomb Crumb** *gf*

Mixed Berry Panna Cotta *gf*

**Hot Raspberry and Honey
Steamed Pudding**

St. Clements Posset *gf*

Classic Tira Misu

Macaroons *gf*

Coconut and Mango Fool *gf*

**Pain Au Chocolat Bread
and Butter Pudding**

Baked Chocolate Cheesecake *gf*

**Hot Cinnamon and
Gooseberry Tart**

Pear and Frangipane Tart

**Ice cream, cream or custard -
please just ask!**

v - denotes suitable for vegetarians. All our our puddings are suitable for vegetarians | *gf* - this dish is gluten free.
Full allergen information is available for all our dishes - please ask.