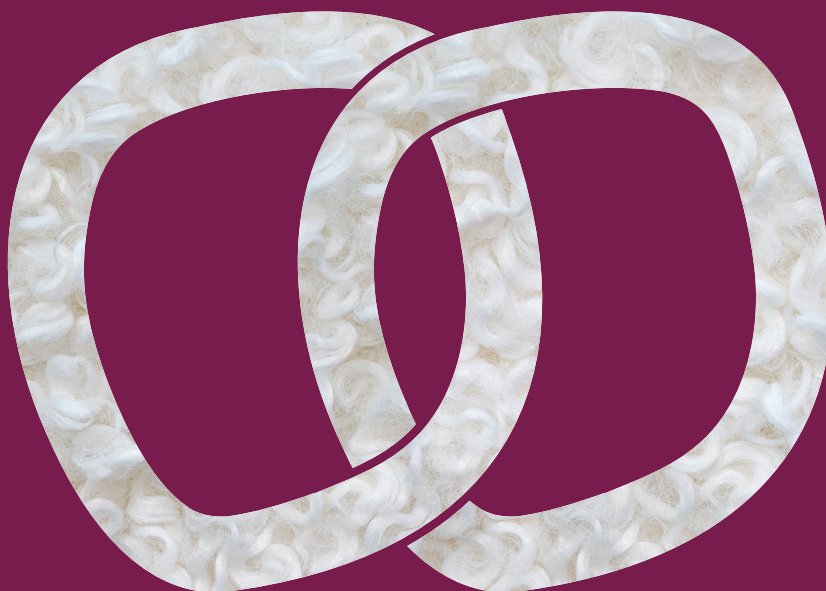


Wool Menu



Your day, your way.

Wool Menu

£70.00 per person (minimum of 30 guests)

Starters

Braised Lamb Shank Tortellini

With curried lentils, crispy sage
& beurre noisette butter

**Westcountry Crab
& Spinach Mille-Feuille**

With cucumber jelly & horseradish

Jerusalem Artichoke Mousse

With parsnip crisps
& watercress veloute (V, GF)

**Wild Mushroom, Duck Confit
& Foie Gras Terrine**

With brioche toast

Sautéed Scallops

With pea puree, samphire
& crispy prosciutto (GF)

**Sun Blushed Tomato
& Ricotta Indian Pastry Parcel**

With wilted spinach
& curry foam (GFA)

Mains

Braised Lamb Shank (GF)

With potato rosti, celeriac puree
& red wine jus (GF)

Baked Fillet of Brill

With crab crust, spinach,
lemon crushed potatoes
& chive veloute (GF)

Wild Mushroom & Truffle Ravioli

With tempura tender stem
broccoli, sweet potato hash
& garlic cream sauce (V)

Roasted 8oz Fillet of Beef

With truffle gnocchi, garlic puree,
tangle of greens & red wine jus

Steamed lemon sole

With king prawn mousse, bok choy,
samphire & lobster bisque (GF)

**Garlic Butter Roasted
Cauliflower Steak**

With crispy capers, cauliflower
puree, lemon dressing (V, GF)

Desserts

Warm Hazelnut Cake

With vanilla ice cream,
chocolate crumb
& hazelnut foam

Chocolate & Cherry Fondant

With cherry ice cream

**Warm Chocolate
& Caramel Brownie**

With chocolate sauce
& honeycomb ice cream (GF)

Caramelised Banana Gratin

With rum & raisin ice cream

Cappuccino & Meringue Parfait

With coffee syrup
& raspberry coulis (GF)

Spiced apple cheesecake

With apple crisps
& apple sorbet (GFA)

V – Vegetarian. VE – Vegan. GF – Gluten Free. GFA – Gluten Free Available. VGA – Vegan Option Available

Ask one of our team for more details

Be Wild. Be Free. Be Curious.