



SEASONS RESTAURANT MENU

• AND THEY'RE OFF •

PARSNIP SOUP

With Croutons, Curry Oil and Fresh Parsley

CHICKEN LIVER PATE

With Red Onion Chutney, Sourdough Croutes and Roquette Salad

PRAWN AND CRAYFISH COCKTAIL

With Lumpfish Caviar and Crisp Gem Lettuce



• THE MAIN EVENT •

PAN-FRIED CHICKEN SUPREME

With Thyme Roasted Fondant Potato with Baby Leeks, Wilted Greens and Tarragon Cream Sauce

ROADTED BEEF SIRLOIN

With Dauphinoise Potato, Carrot Shard, Kale and Red Wine Jus

PAN SEARED COD SUPREME

With Chateau Potatoes and Wilted Spinach served with Tomato, Chorizo and White Wine Sauce

MUSHROOM RISOTTO

With Toasted Pine Nuts, Parmesan and Truffle Oil



• SWEET VICTORY •

MASCARPONE TIRAMISU

With Honey Baked Granola and Chocolate Caramel Sauce

LEMON TART

With Crushed Meringue, Raspberries, Chantilly Cream and Coulis

PLANT-BASED CHERRY AND VANILLA INGOT

With Berry Compote



THE SHERWOOD BISTRO MENU



• THE MAIN EVENT •

MAPLE AND MUSTARD PORK LOIN
With New Potatoes and Seasonal Vegetables



• SWEET VICTORY •

STICKY TOFFEE PUDDING
With Custard