



CHURCHILL WAR ROOMS

DINNER

Please select one from each section for your party

Starter

Ham hock terrine

charred leek, English pea, mustard leaf **NGCI, DF**

Heritage tomato

feta, watermelon, olive **NGCI VEG**

Chicken and carrot salad

sesame and soy dressing

Beetroot carpaccio, goat's cheese

roasted maple walnuts **VEG**

Leek salad

vegan cheese, vinaigrette **V**

Main Course

Lemon butter poached chicken

orzo pasta and tomato compote

Lemon and herb crusted sea bass

crushed potatoes, salsa verde **DF**

Roasted lamb rump

artichoke hearts, peas and pesto **NGCI**

Crispy roast butternut squash

kale pesto, gnocchi **V**

Roasted carrot

café de Paris butter, hazelnut dukkah, crispy kale **DF V**

V- Vegan VEG - Vegetarian DF – Dairy Free NGCI – Non-Gluten Containing Ingredients



**CHURCHILL
WAR ROOMS**

DESSERT

Summer berry and elderflower jelly
meringue kisses **NGCI DF**

Chocolate torte
oat crumble, caramel sauce **VEG**

Selection of British cheese
green tomato chutney **VEG**

Avocado vanilla ice cream, miso chocolate
oat crumble **v**

Eton mess
English strawberries **NGCI VEG**

