

MENU

MAIN COURSE

TENDER SLOW ROASTED BEEF

chive potato cake, baby carrots, tender stem broccoli Kcal 873

Contains: Milk - gf

SQUASH CHICKPEA AND WALNUT WELLINGTON

red pepper and red current chutney with new potatoes, green beans, with a creamy vegan mushroom sauce Kcal 713

Contains: Gluten, Nuts - vg

DESSERT

CINNAMON POACHED PEACHES

coconut cream, vanilla glaze and chocolate soil Kcal 481 - vg

DECADENT CHOCOLATE FONDANT

peanut butter ganache and vanilla ice cream Kcal 686

Contains: Eggs, Milk, Peanuts, Soybeans

Subject to availability.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering.

Full allergen and nutritional information are available.

Calorific information 'Kcal' based on an average portion size and may differ slightly (*options available)

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