

Starter

Ham Hock Terrine with Fennel, Water Cress Salad & Honey Mustard Dressing
(Fyne Ales Jarl, Golden Ale)

Or

Vegetarian: Goats Cheese & Red Onion Tart with Rocket & Walnut Salad served with Balsamic Dressing
(Mordue, Workie Ticket. Best Bitter)

Main Course

Slow Roasted Blade of Beef, Braised Red Cabbage & Baby Onions served with a Rich Ale Jus
(Beeston On the huh, Strong Bitter)

Or

Vegetarian: Roasted Pumpkin and Spinach Risotto finished with Roasted Pumpkin Seeds and a lightly
spiced Dressing
(Growler Umbel Magna, Speciality)

Served with Roasted Potatoes & Autumn Seasonal Vegetables

Dessert

Triple Blend of Chocolate Mousse, Dark, White and Milk Chocolate, dressed with a Fruit Compote and
Mini Cookie Bite

Trio of Cheese; Leicestershire, Derbyshire and Staffordshire Cheeses

(Elland 1872 Porter, Overall)

Tea, Coffee & Mints (Molson Coors Worthington White Shield, Bottled)

Reception and Evening Drinks

Great Orme Welsh Black (Mild), Buntingford Twitchell (Bitter), Cider, Perry