A Taste of Spring

at RAMBLERS RETREAT Dimmingsdale

EVENING MENU

Dining from 7pm, 20th March 2020. Booking & pre-order essential.

Accompanied by classical guitarist

STARTERS

SMOKED MACKEREL PATE
Served with sourdough toast, rocket & horseradish cream (GFA)

HAM HOCK TERRINE
Served with homemade piccalilli & beetroot on a bed of mixed leaf salad (GF)(DF)

GARLIC & THYME MARINATED FETA CHEESE
With olive & sundried tomato flatbread

SPRING VEGETABLE SOUP
Served with homemade focaccia bread & parmesan crisp (VEA)

MAINS

LAMB RUMP
Served on roasted potato, carrots, silverskin onions, cherry tomato, braised sweetheart cabbage, with a redcurrant jus (DF) (£3.00 Surcharge)

CHICKEN FILO PIE
With honey glazed chantenay carrots, peas, creamy mashed potato and a creamy mushroom sauce

PAN FRIED SEABASS
Served with lemon rice, spinach, tenderstem broccoli and lemon butter

CAULIFLOWER STEAK
Served with slow roasted vine tomato, sweet potato stack & basil pesto (VE)

DESSERTS

LEMON POSSET
With orange gel, mini meringue and homemade shortbread

CHOCOLATE FONDANT TART
With compressed strawberries and white chocolate shards

PLUS OPTIONS FROM OUR RANGE OF TRADITIONAL HOMEMADE DESSERTS (VE, GF, DF)

Complete the evening with a cup of English Breakfast Tea or Freshly Brewed Coffee.

Three Courses: £25.95 per guest

GF: Gluten Free, DF: Dairy Free, VE: Vegan,
GFA: Gluten Free Available, DFA: Dairy Free Available, VEA: Vegan Available

Booking essential, pre-order of starters & main courses required 7 days in advance. Please make team members aware of dietary requirements.

CALL US 01538 702730 | EMAIL US INFO@RAMBLERSRETREAT.CO.UK

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