



## Tales from the Shadows

Thursday 26th of October 2023

For any dietary requirements, please state when placing your pre order.



### Mains

Slow Braised Sticky Lamb, Boulangère Potatoes, Tender Stem Broccoli, Red Wine Jus (gf)

Fillet of Seabass, Wild Mushroom Cannelloni, White Truffle & Parmesan

Butternut Squash & Vegan Cheese Puff Pastry Wellington, Tender Stem Broccoli Cheese Bake (v, vg)



### Desserts

Warm Chocolate Brownie, Raspberry Ripple Ice Cream, Raspberry Coulis

Mixed Berry Eton Mess, Chantilly Cream (gf)

Cinnamon Spiced Apple Tart Tatin, Vegan Ice Cream (v, vg)

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team. Please be aware the Ballroom is only accessible via stairs, The Royal Hotel does not have a lift.*

*v= vegetarian vg= vegan gf = gluten free*