

DINING AT THE SHOW



£35.00 per person or £67.80 for two people

Pea and watercress soup, parmesan cracker
(vg without the cracker, gf)

Smoked and poached salmon terrine, charred asparagus, saffron mayonnaise and lemon gel
(gf)

Fillet of beef carpaccio with pickled walnut salsa verde and tropea onions
(gf)

Toasted artichoke heart and puree puy lentils, semi-dried tomatoes, hummus,
toasted sunflower seeds, mint and olive dressing
(vg, gf)

Starters are served with baker's basket of bread and duo of butter



Honey and wholegrain mustard basted pork loin
with pulled pork bon bon, caramelised apple and crackling

Chicken supreme with wild mushroom and garlic ballotine, cannellini bean, garden pea and sage broth

Harissa baked cauliflower, wild rice stuffed pepper,
slow roast vine tomatoes and minted dairy free yoghurt
(vg, df, gf)

Main courses are served with fondant potato, tender stem broccoli and confit carrot

Smoked fish ploughman's served with new potatoes
oak roasted salmon with lemon and dill tiger prawns, smoked trout, mackerel and horseradish pate
(gf)



Glazed lemon tart, raspberry Eton mess, coulis
(v)

Classic crème brulee
(vg option available, gf)

Trio of; Chocolate tart | Chocolate and orange mousse | Blood orange jelly and chocolate shard

Trio of Lincolnshire cheeses with chutney, celery, grapes and cheese biscuits
(gf biscuits available)

Tea and coffee will be served in the VP's lounge

FOOD ALLERGENS & INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee that any of our dishes/products are 100% free of allergens. If you have any queries about this statement, please speak to a member of staff.

