



Grand Halloween Party

Main Menu



Starters

- Crispy spiced chicken wings**
Chicken wings coated in a buttermilk crumb
- BBQ ribs (GF*)**
Short pork ribs in a barbecue sauce

- Melon platter (V, VE*, GF*)**
Melon with fresh berries
- Meat platter (GF*)**
A selection of sliced cooked meats

Mains

- Chicken cacciatore (GF*)**
Chicken in a rich sauce with peppers, garlic and tomatoes
- Beef bourguignon (GF*)**
Slow-cooked beef with baby onions and bacon
- Mushroom stroganoff (V, GF*)**
With julienne of gherkin

- Pesto pasta (V)**
Penne pasta served in a pesto cream
- Saffron rice (V, VE*, GF*)**
- Seasoned fries (V, VE*, GF*)**
- Selection of salads (V, VE*, GF*)**
Fresh mixed salads and dressings



Desserts

- Strawberry jelly (V*)**
Served with jelly sweets
- Chocolate rice crispy cakes**
With marshmallows

- Chocolate fudge cake (V)**
- Orange chocolate fountain (V*, GF*)**
With a selection of fruit and marshmallows for dipping



Children's Menu



Mains

- Creepy chicken**
Chicken nuggets in crispy breadcrumbs
- Witches' fingers**
Fish fingers in a crispy breadcrumb served with tomato ketchup
- Hubble bubble pie (GF*)**
A tasty classic cottage pie

- Monster meatballs and spaghetti**
Spaghetti with tomato sauce and meatballs
- Hot dog mummies (V*)**
A spooky hot dog served in a soft white bun
- Spooky veggies (V, VE*, GF*)**
A selection of vegetable crudité's
- Frightful fries (V, VE*, GF*)**
Seasoned fries



Desserts

- Spider's web chocolate cake (V)**
A delicious chocolate fudge cake for trick or treaters
- Squeamish squares**
Sticky, crunchy and chewy rice crispy cakes with marshmallows

- Wiggly worm jelly (V*)**
Strawberry flavoured jelly served with jelly worm sweets
- No tricks – just Halloween sweet treats! (V*, GF*)**
Orange chocolate fountain with a selection of fruit and marshmallows for dipping



**Menus are subject to change.*

V - Vegetarian V* - Ask for Vegetarian GF* - Ask for Gluten Free VE* - Ask for Vegan



Intended allergen ingredient and may contain information for all dishes is available on the allergen portal via the QR code, please ask if you require further assistance. We use ingredients containing allergens in all our eateries. Whilst every care is taken when preparing dishes for guests with food allergies or intolerances to the 14 main allergens, it is not possible to guarantee that any product or dish is 100% free from any allergen. Intended allergen ingredient and may contain information, from our suppliers, is available on our portal for all dishes on our menu. Please select dishes carefully to ensure that they are suitable for your specific food allergy or intolerance. We recommend you check the portal on day of dining. All cooking oils are included in the overall allergy declaration for each dish. However, we use fryers to cook multiple dishes containing allergens, therefore dishes cooked in the fryers may not be suitable for guests with food allergies or intolerances. Please refer to the allergen portal for information regarding products cooked in fryers. All Gluten Free dishes are suitable for guests with Coeliac disease but may not be suitable for guest who are allergic to cereal proteins. Similarly, some vegan and vegetarian ingredients carry 'may contain' warnings so should not be relied on to avoid specific allergens, please check the portal. If you have made us aware of an allergy or intolerance, the dishes specifically prepared for you will be identified with a flag. Please note that some of our meat/fish dishes may contain bones and menu descriptions may not include all ingredients.