



STAPLEFORD PARK

FIVE COURSE GALA DINNER

STARTERS

Braised oxtail & horseradish ravioli, Jerusalem artichoke & truffle

Wild mushroom & smoked aubergine ravioli, artichoke & truffle (v)

INTERMEDIATE

Roast turbot, cauliflower, leeks, caviar & champagne cream sauce

Crispy feta, textures of cauliflower (v)

MAINS

Coffee marinated venison loin, pressed potato, glazed beetroots & salsify

Sweet potato, spinach & goats cheese wellington (v)

DESSERT

Chocolate & hazelnut praline truffle

CHEESE

Baron Bigod, candied walnuts, Artisan biscuits

TEA, COFFEE & TRUFFLES

Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances, please speak to a member of our team and we are happy to adjust our dishes to meet your dietary needs.