



Dining Under the Stars

Ingredients, where possible, are sourced from the grounds of Abbots Oak or locally from the Charnwood Forest area

Selection of toasted breads with dipping oils and pates (included) (v)



Please make a choice of four dishes per person

Mini chicken & leek, dried cured bacon & Stilton pie with creamy mash

Mixed fish smokies

Vegetable & kale stew with nettle dumplings (v)

Mussels in Charnwood cider & roasted shallots

Steak & Tynt Meadow ale (from our local Abbey) and mushroom stew

Poached salmon fingers in red wine butter with creamed leeks

Black pudding & Stilton croquets red onion & chilli relish

Local venison ragu lasagne

Vegetable lasagne (v)

Quail Scotch egg x 2 with chive & grain mustard sauce

Mixed bean & spinach cassoulet (v)

Baked cheese rarebit scones with red onion chutney (v)

Mini baked Camembert toasted focaccia bread sticks with fig & red onion jam (v)



Autumn fruits Pavlova

If you are concerned about food allergies please ask a member of the team for assistance