

TWO COURSE £42.00 THREE COURSE £45.00



MINIMUM

10 PEOPLE

STARTERS

RISOTTO WITH PORCINI MUSHROOMS, PARMESAN, AND BUFFALO MOZZARELLA (V) (GF) - 347 kcal PARSNIP AND ROASTED CARROT SOUP (VGN) (GF) – 138 kcal ROASTED TURKEY WITH TARRAGON, POTATOES, BACON AND CRANBERRY SAUCE (GF) – 250 kcal

MAIN DISHES

CLASSIC OVEN-BAKED LAMB WITH NEW POTATOES AND ROSEMARY (GF) – 210 kcal MARINATED ORANGE SALMON WITH POMEGRANATE, HONEY AND ROSEMARY (GF) – 370 kcal VEGAN RAVIOLI IN BROCCOLI SAUCE (VGN) – 219 kcal

DESSERTS

PROFITEROLES WITH HOT CHOCOLATE SAUCE (V) – 334 kcal CHEESE SELECTION WITH CELERY, GRAPES AND CRACKERS (V) – 470 kcal VEGAN STICKY TOFFEE PUDDING WITH COFFEE SAUCE (VGN) – 253 kcal

OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

THE WESLEY BAR & KITCHEN

Our Bar Manager's Personal Wine Recommendations

Tamarind Garden, Moscatel - £28.50

"An aromatic blend of Chardonnay and Moscatel. Moscatel adds a touch of sweetness, whilst Chardonnay brings acidity to keep the palate fresh".

Tamarind Garden, Cabernet - £28.50

"Specially selected and blended parcels of Cabernet, Carménère and Syrah with bright fruit flavours to accentuate the aromatic character of the dish".

Head Chef's Handpicked Menu Selections

Starter

Risotto With Porcini Mushrooms, Parmesan and Buffalo Mozzarella (V) (GF) - **347 kcal** "This dish is a favourite because it combines the amazing simplicity of Italian cuisine with ingredients that each bring their own story and richness".

Main Course

Vegan Ravioli in Broccoli Sauce (VGN) - 219 kcal

"The combination of the wholesome ravioli and the nutrient-packed broccoli sauce creates a meal that is not only satisfying but also health-conscious".

Dessert

Vegan Sticky Toffee Pudding With Coffee Sauce (VGN) - 253 kcal

"I've created this vegan dessert to prove that plant-based can be just as decadent and delicious as the classics. One bite, and you'll see—indulgence never tasted so good".