

***Please choose 1 x Starter & 1 x Main Course or 1 x Main Course and 1 x Dessert for your group - plus a vegetarian option if required**

Starters

Onion & thyme potato terrine, pickled quail's eggs, black garlic mayonnaise & watercress Salad

Contains sulphite, mustard, egg, dairy (GF,NF)

Dairy Free & Vegan option available on request

Caramelised cauliflower arancini, spiced tomato chutney, pickled shallots & mixed salad leaves

Contains sulphite, mustard, egg, dairy (NF)

Gluten Free, Dairy Free & Vegan option available on request

Home smoked hake, confit tomatoes, poached leeks, caper and dill hollandaise (GF, NF)

Contains fish, egg, sulphite, dairy

Marinated beef carpaccio, pickled shallots, capers, English mustard mayonnaise, parmesan crumb, rocket salad (GF, NF)

Contains sulphite, mustard, egg, dairy

Dairy Free option available on request

Country pate wrapped in bacon, fruit chutney, melba toast & pickled vegetables salad (NF)

Contains sulphite, wheat gluten, celery, mustard, dairy, egg

Gluten Free option available on request

Mains

Roasted chicken breast, smoked bacon potato terrine, chargrilled squash, caramelised onions, red wine sauce (GF, NF, DF)

Contains sulphite, mustard, celery

Braised feather blade of beef, potato fondant, celeriac and horseradish mousse, buttered kale, honey glazed red onions, thyme sauce (GF, NF)

Contains celery, dairy, mustard, sulphite, egg

Pressed belly pork, spring onion mashed potato, apple puree, buttered cabbage, roasted carrots, cider cream sauce (GF, NF)

Contains sulphite, mustard, celery, dairy

Roasted vegetable Tart Tatin, fine bean, peppers & cherry tomato warm salad (V, VG, NF, DF)

Contains wheat gluten

Gluten Free option available on request

Braised globe artichoke, wild mushrooms, shallots & parsley ragu, rosemary crumb, carrot puree & vegetable gravy (V, VG, NF, DF)

Contains sulphite, celery, mustard, wheat gluten

Gluten Free option available on request

Desserts

Caramel custard tart, raspberry compote, vanilla mascarpone & sea salt crumb (V, NF)

Contains egg, dairy, wheat gluten, soya

Gluten free option available on request

Passionfruit cheesecake, grapefruit & coriander salad, raspberry baked meringues (V, NF)

Contains egg, dairy, wheat gluten

Dairy Free and Vegan option available on request

Warm sticky toffee pudding, lemon crème fraiche, salted pecan nuts (V)

Contains egg, dairy, wheat gluten, nut pecans

Vanilla panna cotta, apple and cinnamon compote & oat crumb (NF)

Contains dairy, oat gluten

Sandy Park classic sherry trifle (NF)

Contains dairy, egg, wheat, sulphite

Freshly brewed coffee, tea & after dinner mints to finish

NF- nut free, DF- dairy free, GF – gluten free, V – vegetarian, VG – vegan

Please inform us if you have any special dietary requirements or allergies.
Our food and drinks are prepared in food areas where cross contamination may occur

At Sandy Park we are proud to champion local produce and support local suppliers. This relationship with the suppliers enables Head Chef (Craig Beacham) and his team to consistently produce high quality food on site for our valued customers.