Family Stargazing Supper

MAIN

Slow-Braised Beef Bourguignon
tender beef slowly braised in red wine with smoked bacon, shallots and mushrooms, served with creamy mashed potato, honey-glazed parsnips and tender stem broccoli

Baked Cod Loin
served with baby seasonal vegetables, buttery new potatoes and a light citrus velouté

Vegan Cottage Pie
seasoned soya, root vegetables and herbs, topped with creamy mashed potato, served with seasonal greens and a rich vegan gravy (GF)(VE)

DESSERTS

Sticky Toffee Pudding
served warm with rich creamy custard

Raspberry & Gin Cheesecake
served with berry compote and coconut ice cream (GF)(VE)

Dark Chocolate Tart
rich dark chocolate tart served with freshly whipped Chantilly cream

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

A discretionary service charge of 10% will be applied.