



INGLEWOOD MANOR
BOUTIQUE HOTEL GROUP



STARTER

Martini cured salmon,
rye bread and artichoke cream terrine with beetroot caviar
(GF available)

Artichoke mousse,
roasted golden beetroot and beetroot caviar
(GF, VG)

MAIN

Pan roast chicken breast with Champagne and wild mushroom velouté,
root vegetables purée and crispy garlic and parmesan Jersey Royals
(GF)

Spiced roasted butternut squash,
caramelised onion and spinach creamy sauce with crispy garlic Jersey Royals
(GF, VG)

DESSERT

Earl Grey opera with chocolate and hazelnut mochi ice cream

Chocolate brownie with chocolate and hazelnut mochi ice cream
(GF, VG)