



ALLSEASONS
Clubhouse

THREE COURSE MEAL

*Three freshly prepared courses, served to your table by
the Vanilla in Allseasons team.*

CHOOSE ONE DISH FROM EACH COURSE

TO COMMENCE

Burrata, heritage tomatoes, tomato consommé, basil oil, garlic focaccia croutons

Chicken Caesar croquette, anchovy emulsion, chicory, parmesan

Wild mushroom velouté, chive cappuccino, truffle oil

MAIN COURSE

JJJ Heathcote blade of beef, crisp potato terrine, sticky beef sauce, tenderstem broccoli, kale crisps

Roasted chicken breast, king oyster mushroom, truffle potato croquette, black garlic aioli, parsley oil

Roasted tikka cauliflower steak, masala dahl, yoghurt, parsnip crisp

DESSERT

Dark and white Belgian chocolate brownie, raspberry gel, fresh raspberries, vanilla clotted cream

Warm sticky toffee date pudding, brown sugar toffee sauce, Madagascan vanilla custard

White chocolate and raspberry cheesecake, caramelised white chocolate, whipped cream

ADDITIONAL EXTRAS

Bradwall Bakery artisan breads and a Cherry Red coffee and tea station, for a supplementary charge.

Vegan, vegetarian, coeliac, dairy free or nut allergy? Tell us and we will look after every guest.