



## Conversations & Courses: Autumnal Floral Workshop with Lunch Menu

Monday 29<sup>th</sup> September 2025

£47.00 per person

### *Starter*

#### **Garden Salad with Roast Butternut Squash** (M,Su)

Crispy parsnip, lovage pesto and crispy pancetta

#### **Roast Sweet Potato and Coconut Soup** (V,PN,Ce)

Crispy onions

### *Main Course*

#### **Roast Chicken Breast** (Su,Ce)

Herb and spring onion potato cake , seasonal vegetables & chorizo dressing

#### **Roast Sweet Pepper and Courgette Risotto** (V,PB)

Roquette salad, lovage pesto

### *Dessert*

#### **Rich Dark Chocolate Brownie** (G,M,E,So)

Vanilla cream, and raspberry compote

#### **Fresh Fruit Salad in Passionfruit Syrup** (V,PB)

Fresh mint

### **Coffee and Mints**

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian