



Conversations & Courses: Masterpiece Pottery Painting with Lunch Menu

Monday 23rd March 2026

£47.00 per person

Starter

Lovage Pesto Marinated Bocconcini Salad (G,M,V)

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

Crispy onions

Main Course

Coronation Chicken, Leek & Bacon Puff Pastry Trellis (G,E,M,Su)

Seasonal vegetables and white wine cream sauce

Baked Gnocchi Al Forno (V,Ce,PB,G,PB)

Sweet pepper, baby spinach and olives

Dessert

Mixed Berry Meringue Pavlova (E,M,V,Su)

Chocolate Truffle Torte with Fresh Berries (V,PB,So)

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