

THE FINAL FURLONG MENU

Our menus are inspired by our beautiful setting in rural Berkshire, using locally sourced seasonal produce, freshly homemade in our kitchen

T O S T A R T

SMOKED TROUT & DILL TERRINE

Served on mixed leaves with a light cream of horseradish dressing *F*

LEEK & POTATO SOUP

Served with a homemade bread roll (Vegan roll available) *G(Wheat)Mk*

M A I N

BREAST OF CORNFED CHICKEN

Served with a wild mushroom, white wine & garlic cream sauce and herbed diced potatoes *A, Mk*

MOROCCAN STUFFED BELL PEPPER *Vg*

Served on a bed of quinoa and black beans with a lemon, garlic & coriander sauce

All dishes served with a bowl of seasonal vegetables

D E S S E R T

HOT CHOCOLATE BROWNIE SUNDAE *Mk, G(wheat)*

CHEESECAKE WITH HEDGEROW BERRIES *Vg A*

Served with a sloe gin glaze

A F T E R D I N N E R

COFFEE OR TEA

Served with a mint chocolate

V Vegetarian, Vg Vegan

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates,

C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin,

Mol molluscs, A alcohol.

