

W E A L D E N
— V I E W —
R E S T A U R A N T

Sample Menu

Starters

Soup Of the Day
(Soya)

Smoked Salmon Cigarillo

Served with Avocado and Crab Mousse, Horseradish cream and Picked Cucumber
(Fish, Sulphites, Shellfish)

Ham Hock Terrine

Served with Apple Puree and Toasted Bread
(Dairy, Gluten, Mustard)

Creamed Mushrooms on Toast

With Balsamic Glaze, Parmesan & Rocket
(Dairy, Gluten, Sulphites)

£23.00 per person Main Course

£31.00 per person 2 Courses

£39.00 per person 3 Courses

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Mains

8oz Sirloin Steak

Served with Peppercorn Sauce, Wild Mushrooms, Chunky Chips and a Garnish Salad
(Dairy, Sulphites, Gluten)
(£9.00 Supplement)

Chicken Ballotine

Wrapped with Bacon and stuffed with Tarragon Mousse, Served with Creamy Mash, Glazed Carrot and a Red Wine Jus
(Sulphites, Gluten, Dairy)

Fish of the Day

Served with Creamy Lemon and Herb Orzo Pasta and Garden Peas
(Fish, Dairy, Gluten)

Wild Mushroom Pithivier

Served with Seasonal Vegetables and Vegetarian Jus
(Dairy, Gluten)

£23.00 per person Main Course

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Desserts

Trio of Mini Desserts

*Served with Chocolate Mousse Cake, White Chocolate and Raspberry Cake and
Chocolate Tart*

(Dairy, Gluten, Egg)

Sticky Toffee Pudding

Served with a Toffee Sauce and Honeycomb Ice Cream

(Dairy, Gluten)

Vanilla Crème Brûlée

Served with Raspberry Sorbet

(Dairy, Eggs)

Selection of Cheeses

Cheddar, Stilton and Brie served with Crackers, Grapes, and Pear Chutney

(Milk, Dairy, Mustard, Gluten and Sulphites)

(£2.00 Supplement)

Selection of Ice creams

Please ask the server

(Milk, Dairy)

*£23.00 per person Main Course
£31.00 per person 2 Courses
£39.00 per person 3 Courses*

Please see below table of the 14 main allergens

<i>(P) Peanuts</i>	<i>(F) Fish</i>
<i>(M) Milk</i>	<i>(Mu) Mustard</i>
<i>(L) Lupin</i>	<i>(G) Gluten</i>
<i>(Mol) Molluscs</i>	<i>(E) Egg</i>
<i>(Se) Sesame seeds</i>	<i>(C) Crustaceans</i>
<i>(N) Nuts</i>	<i>(Ce) Celery</i>
<i>(S) Soya</i>	<i>(Sd) Sulphur Dioxide</i>

Due to the production of food in our kitchen taking place in the same busy space where we handle allergens, we cannot guarantee that any of our items do not contain traces of the above-mentioned allergens. Please take care.

If you have any concerns or questions about any of the ingredients in our food or drinks, then please speak to a member of staff they will be happy to help!