



BILLESLEY MANOR

HOTEL & SPA

Starters

Homemade Soup of The Day

Daily Changing, Seasonal Vegetable (PA)

Spiced Falafel

Harissa Pesto, Pickled Cucumber, Vegan Mayo (V)

Pigs Cheek Bon Bons

Apple & Celeriac Slaw, Textures of Almonds (M,N,G,E,SU)

Chicken & Apricot Terrine

Baby Leaf Salad, Tomato & Chili Jam (N,SU,MU)

Thai Spiced Crab Cakes

Pineapple Salsa, Wasabi Nut Brittle (N,CR,SU)

Smoked Salmon & Prawn Tian

Paprika Aioli, Onion Bread Crostini (G,CR,SU,F)

Stilton & Walnut Tartlet

Quince Puree (G,M)

Mains

Honey Glazed Pork Belly

Stir-fried vegetables, crispy rice noodles, sesame pork puff (SU,SE,SO)

Roasted Breast of Corn Fed Chicken

Hasselback Potatoes, Spring Vegetables, Wild mushroom cream (M)

Baked Cod

Skin on cod supreme, saffron potatoes, peas a la francaise (F,M)

Pan Fried Breast of Gressingham Duck

Fondant Potato, glazed baby vegetables, red currant and rosemary jus (M)

Grilled Sirloin of Herefordshire Beef

Chunky Chips, Sautéed Wild Mushrooms & Confit Cherry Tomato (G)

Penne Contadina

Mediterranean vegetables, cherry tomatoes, rocket, extra virgin olive oil, gluten free pasta (M)

Coconut Risotto

Spiced tempura vegetables, pineapple salsa (G,M)

Sides

Sautéed French Beans (M)

Garden Salad (MU,SU)

New Potatoes (M)

Chips

Peppercorn (M,SU,C)

Red Wine (SU,C)

Blue Cheese Sauce (M)

Allergens - Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

P-Peanuts, **N**-Nuts, **CR**-Crustaceans, **MO**-Molluscs, **F**-Fish, **E**-Eggs, **M**-Milk, **G**-Gluten, **S**-Soya, **SE**-Sesame Seeds, **C**-Celery, **MU**-Mustard, **L**-Lupin, **SU**-Sulphur Dioxide, **PA**-Please Ask, **V**-Vegan

A discretionary Gratuity of 10% will be added to the total bill