

MARKET RASEN SPRING 2026  
HOSPITALITY PREMIER SIT DOWN MENU

Chicken, Apricot and Pancetta Terrine  
Piccalilli, Crisp Ciabatta Croutes

Creamy Leek, Mature English Cheddar and Potato Soup



Roasted Pork Loin  
Grain Mustard Potato, Cauliflower Cheese Puree, Tenderstem Broccoli,  
Calvados Jus

Spiced Vegetable, Lentil and Spinach Pie  
Shortcrust Pastry, Mashed Potato, Seasonal Greens, Roasted Carrot,  
Redcurrant Jus



Chocolate and Caramel Pebble  
Chocolate Sauce, Caramel Popcorn, Chocolate Brownie



Full Afternoon Tea



Freshly Brewed Tea and Coffee



On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.