

HOSPITALITY PREMIER MENU MARKET RASEN AUTUMN 2026

Creamy Butternut Squash, Parmesan and Truffle Soup

Prawn and Whiting Rillette
Pickled Cucumber, Radish and Watercress Salad, Ciabatta Toast



Chestnut Mushroom Arancini
Celeriac Puree, Quince Jelly, Sauteed Garlic and Parsley Mushrooms, Shaved
Parmigiano Reggiano

Slow Cooked Beef Feather Blade
Dauphinoise Potato, Butternut Squash Puree, Seasonal Vegetables, Wild
Mushroom and Green Peppercorn Sauce



Vanilla Pana Cotta
Bramley Apple Compote, Apple Gyoza, Cinnamon Roll Syrup



Full Afternoon Tea



Scan Me

Or visit this url:
mnu.pro/40C3584
to see our allergen menus



For menu information on allergens, nutrition and carbon footprint please scan the QR code above.
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.