

# KYNREN

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## ARCHES HALL DINNER

### MENU 1 (REGULAR)

Fresh sourdough bread and unsalted butter

#### Starter

Dill cured smoked salmon, lime and dill crème fraîche, pickled fennel, pink peppercorns (GF)

#### Main

Prosciutto wrapped roast breast of free range chicken stuffed with fresh herbs and soft goats cheese  
Dauphinoise potatoes, seasonal garden vegetables

#### Dessert Trio

Dark chocolate mousse, caramelised orange peel, Tangy lemon tart  
crème fraîche, red berry compôte

### MENU 2 (VEGETARIAN)

Fresh sourdough bread and unsalted butter

#### Starter

Walled garden salad with roast Mediterranean vegetables,  
crumbled feta, basil pesto, toasted pine nuts (V, GF)

#### Main

Spinach and ricotta cannelloni, tomato sauce, bechamel, parmesan shavings and sage butter (V)

#### Dessert Trio

Dark chocolate mousse, caramelised orange peel, Tangy lemon tart  
crème fraîche, red berry compôte

*\*Please note these menus are subject to change\**