



EATING AT TATTERSHALL CASTLE SET MENU

Choose a selection of two courses from this menu for your comedy dinner package.

STARTERS

Crispy Shredded Chicken

With hot honey Buffalo mayo. 454 kcal

Corn Ribs (vg)

On smooth chickpea & butter bean houmous, drizzled with smoky flavour mayo and BBQ sauce, topped with crispy fried onions. 646 kcal

Lightly Dusted Calamari

With a sweet chilli, lime & coriander dip. 363 kcal

MAINS

We have hand-picked and perfectly paired some of our favourite wines with our dishes. You can find our full wine list in our drinks menu.

Hunter's Chicken

Chicken breast topped with streaky bacon, cheese sauce, grated mozzarella and BBQ sauce, served with chunky chips, onion rings, peas, sweet & sour onions and a dressed salad. 1320 kcal

Sausages & Mash

Today's award-winning sausage flavour, served with buttery chive mashed potato, braised red cabbage, gravy and caramelised red onion chutney.

Chicken Caesar Salad

Grilled smoked chicken thigh with a soft boiled egg, grated cheese, croutons, baby gem lettuce, anchovies and a Caesar dressing. 916kcal.

Make it veggie (v) - switch to crispy coated buttermilk-style Quorn Fillet and anchovies. 869 kcal.

Mushroom, Caramelised Onion & Truffle Ravioli (vg)

With a smoky chilli & tomato sauce laced with olives, spinach, roasted red onion and pepper. 618 kcal

Hand-Battered Fish & Chips

Served with tartare sauce and creamy minted peas. 1469 kcal + Bread & Butter (v) 401 kcal

DESSERTS

Chocolate Brownie (v)

With salted caramel sauce, Belgian chocolate sauce and Biscoff™ ice cream. 484 kcal

Signature Sticky Toffee Sponge (v)

Served with salted caramel sauce 462 kcal. With your choice of custard +98 kcal, double cream +339 kcal or vanilla flavour ice cream +107 kcal. Vegan option available

Adults need around 2000 kcal a day.

Do you have any allergies? Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients.

Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross-contamination in our deep fat fryers. We cannot guarantee that any dishes are free from nut traces. #Fish and poultry dishes may contain bones. All weights are approximate uncooked. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations, variations may occur.

Calories/nutritional values stated are subject to change.

(V) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG) Suitable for vegans. (VG-M) Suitable for vegans, however produced in a factory which handles milk and/or egg, with a 'may contain' warning. Images are for illustrative purposes only.



Some of our packages require a minimum number of people to be able to book. Please discuss with us at the time of booking. This menu is available through pre-order only and may require a deposit or full payment to secure the booking. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions.

WE'RE PART OF A SMALL BATCH
OF HAND-PICKED LOCALS

