

THE EDGE

GROUP DINING MENU

2 Course - £33.00

3 Course - £41.00

STARTERS

Homemade Soup of the Day

Warm Bread Roll & Butter (V)(GFO)(VGO)

Heirloom Tomato Bruschetta

Garlic Ciabatta, Balsamic Reduction, Basil Oil (VG)(GFO)(V)

Italian Style Meatballs

Arrabbiata Sauce, Parmesan Crisp

Butternut Squash & Sage Risotto

Roasted Squash Puree, Garden Peas, Crispy Kale (GF)(VGO)(V)

Buffalo Chicken Wings

Blue Cheese Dip

MAINS

Chicken Supreme

Braised Hispi Cabbage, Crispy Pancetta, Potato Fondant, Wild Mushroom & Chicken Jus (GF)

Braised Beef Brisket

Roasted Hasselback Potatoes, Tenderstem Broccoli, Crispy Onions, Red Wine Jus (GF)

Wild Mushroom & Garlic Risotto

King Oyster Mushroom, Truffle Oil (GF)(VGO)

Pan Seared Salmon Fillet

Potato Fondant, Buttered Green Beans, White Wine Cream Sauce, Dill Oil (GF)

Beer Battered Haddock & Chips

Tartare Sauce & Mushy Peas

Asian Style Noodle Salad

Rice Noodles, Fresh Mango, Mixed Baby Leaf, Toasted Pine Kernels, Chilli, Soy & Ginger Dressing (VG)(GF)

Add: Grilled Seabass Fillet

Please note that we are unfortunately unable to 100% guarantee that any of our food or drinks are free from allergens, due to the risk of unexpected cross-contamination. Due to potential supplier issues, menu items are subject to change at short notice. Please speak to a member of staff if you have any concerns or queries. Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability. Prices may vary from hotel to hotel. All prices include VAT. Please note, a discretionary service charge will be added to every bill.



GROUP DINING MENU

BURGERS

Classic Beef Burger

Toasted Brioche Bun, Baby Gem Lettuce, Sliced Red Onion, Gherkins, Tomato Relish, French Fries, Beer Battered Onion Rings, Coleslaw (GFO)

Buttermilk Fried Chicken Burger

Toasted Brioche Bun, Baby Gem Lettuce, Sliced Red Onion, Gherkins, Cajun Mayonnaise, French Fries, Beer Battered Onion Rings, Coleslaw

Falafel & Halloumi Burger

Toasted Brioche Bun, Baby Gem Lettuce, Sliced Red Onion, Gherkins, Tomato Relish, French Fries, Beer Battered Onion Rings, Coleslaw (V)(VGO)(GFO)

DESSERTS

Selection of Ice Cream

Strawberry, Chocolate, Vanilla (V)(GF)

Selection of Sorbet

Raspberry, Lemon, Passionfruit (VG)(GF)

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream or Custard (V)

Salted Caramel Rocky Road Brownie

Chocolate Sauce, Vanilla Ice Cream (V)

Raspberry & Chocolate Tart

Chocolate Sauce, Raspberry Sorbet (VG)

V – Vegetarian

VG – Vegan

VGO- Vegan Option

GF – Gluten Free

GFO- Gluten Free Option

Prices are per person. All pre-order forms must be returned five business days before arrival. Failure to provide pre-order on time will result in booking being cancelled, Cancellation fee of 15% applies to all bookings cancelled within seven days of arrival. Maximum group size is 60 people.

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