

SET DINNER MENU

Two Courses £24.95 • Three Courses £29.95

TORCHED MACKEREL

Home Made Taramasalata - Kohlrabi - Seaweed Cracker

FREE RANGE CHICKEN TERRINE (GF)

Pickled Carrot - Golden Raisin - English Feta - Lovage

HERITAGE BEETROOT SALAD (VG) (GF) (DF)

Red Vein Sorrel - Cob Nuts – Horseradish

PORK & BLACK PUDDING WELLINGTON

Jerusalem Artichoke - Pork Scratching - Black Cabbage - Cider Brandy Sauce

STONE BASS

Courgette - Orecchiette Pasta - Lemon & Basil Salsa Verde

TERIYAKI MUSHROOM (VG) (DF)

Orzo Pasta - Broccoli - Tofu - Cashew Nut

PARFAIT (GF)

Caramelised Apple - Cinnamon Crumble - Blackberry sorbet

PAVLOVA (VG)(GF)

Roasted Pineapple - Chickpea Meringue - Mint - Coconut Sorbet

SELECTION OF HOMEMADE ICE CREAM



SEASONS

KITCHEN

Some of our dishes may contain nuts, traces of nuts or other allergens.

If you are allergic to anything please let us know so that we can advise alternatives for you.

V -Vegetarian • VG -Vegan • GF- Gluten Free • DF- Dairy Free

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