



An Evening with Wayne Rooney

THURSDAY 15TH OCTOBER 2026

Starter

EAST COAST LOBSTER RAVIOLI

Lobster tail, shellfish bisque, kohlrabi cream

SHERRY GLAZED SLOW COOKED PORK BELLY

Tomato & red pepper sauce, chorizo crisp, parsley (DF, GF*)

HERITAGE TOMATO TARTE FINE

Burrata, tomato fondue, basil emulsion, micro herb salad (DF, GF*, VE*)



Main Course

SEARED DRY AGED FILLET OF YORKSHIRE BEEF

Potato terrine, baked celeriac, celeriac purée, roasted shallot, glazed ox cheek, beef jus (DF*, GF*)

PAN ROASTED TURBOT

Caviar, Pommes Anna, confit broccoli stems and purée, Champagne and shellfish sauce (GF)

ROAST ROOT VEGETABLE WELLINGTON

Parsnip purée, sprout leaves, burnt butter & yeast jus (V, VE*)



Dessert

CHOCOLATE & HAZELNUT ROCHER

Grand cru milk chocolate & hazelnut crunchy layered cake, whipped milk chocolate & hazelnut ganache, caramelised hazelnuts

CHOCOLATE & RASPBERRY PETIT GÂTEAU

Chocolate sponge & crèmeux, raspberry mousse, vanilla spiral, fresh raspberries (GF, VE)

RED BERRIES DÉLICE

Chiffon sponge, fresh berries, red tuille, mascarpone & vanilla ganache



TEA, COFFEE & PETIT FOURS

ALLERGENS & DIETARIES: DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.