

# crafthouse

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## FEAST LIKE A KING MENU

3 courses & free-flowing prosecco, white wine or red wine\* – £45 per person  
Available 5pm-9.30pm Friday 5<sup>th</sup> May & Monday 8<sup>th</sup> May

### STARTERS

**CHICKEN & WILD MUSHROOM TERRINE** 297kcal

Smoked onions, Madeira jelly

**LEEK & SAGE VELOUTÉ** 135Kcal

Spiced hazelnut & potato beignet /v

**BARBECUED HISPI CABBAGE** 428 Kcal

Paprika aioli, crispy parsnip & onions /vg

### MAINS

**COD SCHNITZEL** 637kcal

Celeriac lyonnaise, vadouvan mussel sauce, pickel seaweed

**PAN FRIED CHICKEN BREAST** 825kcal

Roast garlic kiev, thyme hash brown, grilled maitake mushroom

**ROASTED PARSNIP RISOTTO** 916kcal

Spiced apple relish, crispy parsnip /v /vg on request

### ADDITIONAL SIDES £4.95

French fries /vg 638kcal | Triple cooked chips 306kcal | Kale salad, yoghurt /v 84kcal | Roasted carrots /v 74kcal |

Braised little gem /v 99kcal | Soft herb & rocket salad /v 101kcal

### DESSERTS

**STICKY TOFFEE PUDDING** 440kcal

Vanilla ice cream /v

**CHEESE PLATE** 813kcal

Crackers, chutney, quince & grapes /v

**WHITE CHOCOLATE BLONDIE** 518kcal

Frozen blackcurrent yoghurt /v

*\*Free-flow prosecco, red wine or white wine for duration of 90 minutes only.*

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.*

12.5% discretionary service charge will be added to your bill. Prices include VAT.