

# THE ALL SAINTS HOTEL VIEW

## MARCH MENU

2 COURSE £30.00

3 COURSE £35.00

Our March menu is designed for Snug bookings of 20 to 30 people. We ask that you fill out the pre order form provided to you and email this back to us no later than 14 days prior to your booking.

If you would like to add any additional guests to your booking, we would need at least 24 hours notice.

*v - vegetarian | ve - vegan | veo - vegan optional gf -  
gluten free | gfo - gluten free optional*

*Please inform a member of the team when ordering of any allergies or dietary requirements.*

*Please be aware a discretionary 10% service charge will be added to your bill.*

*Bread and olives for the table*

## STARTERS

Wild garlic veloute *(v) (gfo)*  
*flatbread*

Pork belly scrumpet  
*apple, BBQ cabbage slaw*

Steamed shetland mussels *(gfo)*  
*beetroot salad, dill salad cream, lemon*

## MAINS

The View burger *(gfo)*  
*grilled 6oz burger, bacon, cheese, fries*

Wild mushroom gnocchi *(veo)*  
*tarragon, parmesan*

Cafe de paris chicken kiev  
*butter bean puree, cavallo nero*

Pan fried seabass *(gf)*  
*shellfish veloute, turnip, mussels*

## DESSERTS

Rhubarb and custard *(gfo)*  
*baked oats, caramelised white chocolate*

Chocolate torte  
*salted caramel, cocoa wafer*

Cheeseboard  
*artisan crackers, chutney, grapes*