

Table d'Hôte

MENU

STARTERS

Traditional Mezze Platter

Artisan Breads, Marinated Olives, Feta Cheese, Sun Dried Tomatoes,
Hummus, Garlic Sausage, Roasted Vegetables
served alongside lots of Nibbles & Dips

MAINS

Garlic & Herb Chicken Breast

Crushed New Potatoes, Roasted Vegetables & Red Pepper Sauce

Seared Mackerel

Curried Cauliflower, Sautéed Greens & Homemade Bhaji

Wild Mushroom Arancini

Hazelnut Pesto, Green Salad & Truffle Oil

DESSERTS

Plum Crumble Tart

with Vanilla Ice Cream

Tapton Mess

Meringue, Fruits & Coulis

Chocolate Crème Brûlée

White Chocolate Cookie

Tea & Coffee

£29.95

Per Person

Bon appétit!

Tapton Hall

← Sheffield →

Please inform the team of any allergies.

Allergen information is available on request.