



Our fruit and vegetables are sourced from a network of regional suppliers within a 40 mile radius of each house.



Many of our kitchens grow their own herbs to use in cooking.



By consolidating suppliers, we've reduced the amount of vehicles delivering into our country houses by more than 1,500 each year.



We partner with more than 20 craft breweries and distillers close to our country houses, supporting the local economy and minimising delivery miles.



We source our wines only from suppliers whose commitment to sustainability, ethics and the environment matches our own.



Our picnic packaging has been fully recyclable and 80% compostable since 2022.

We kindly ask that you leave this menu in your room for future guests.



Spring dining at

Abingworth Hall





Dietary Information

Our dinner menu is designed to offer wholesome dishes suited to a wide range of tastes and preferences. We are, however, mindful that some guests have very specific dietary needs and many of our regular dishes can be adapted to accommodate.

VE Suitable for a vegan diet

V Suitable for a vegetarian diet

G No gluten in the ingredients used

HE High in protein, low in saturated fat, and low in sugar

We work with all allergens in our kitchens and unfortunately cannot guarantee a completely allergen-free environment in our kitchens or dining rooms. If you have any allergies or intolerances, please speak with a member of our team before placing your order.

Calorific values are per served portion unless otherwise stated.
The recommended calorie intake for adults is 2000 kcal per day

Starters

- A Carrot and coriander soup** (96 kcal) **G/V/HE**
Finished with crème fraîche
- B Smoked mackerel pâté** (320 kcal)
Baby caper, herb, and cucumber salad with sourdough wafers
- C Crispy battered beef strips** (226 kcal)
Coated in a sticky plum sauce with Asian slaw and lime

Main Courses

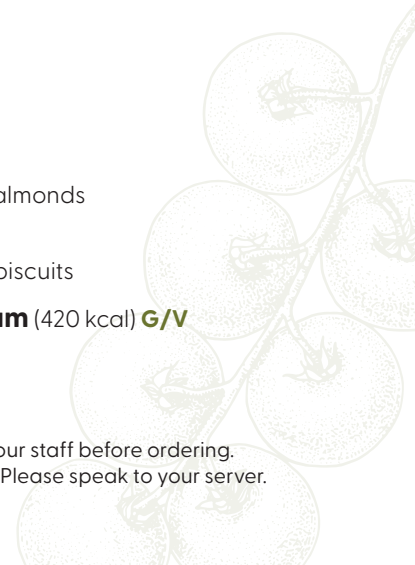
- A Caramelised belly of pork** (762 kcal) **G**
Buttery mash, red wine, thyme, and shallot sauce with honey glazed apple
- B Tuna steak** (420 kcal) **HE**
Tomato, green bean, and orzo pasta with pesto dressing
- C Kerala cauliflower and red pepper curry** (705 kcal) **VE**
With pilau rice and flame grilled naan bread
- D Caesar salad** (348 kcal) **V**
Baby gem lettuce, parmesan flakes, creamy dressing, and crispy croutons
- E Chicken Caesar salad** (508 kcal)
Baby gem lettuce, parmesan flakes, creamy dressing, and crispy croutons

All main courses served with panache of buttered vegetables (66 kcal)

Desserts

- A Dark chocolate fondant** (547 kcal) **G/V**
With toasted coconut cream and mango coulis
- B Citrus poached pear** (558 kcal) **G/VE**
With whipped cream, raspberry coulis, and toasted almonds
- C British cheese plate** (744 kcal) **V**
Stilton, Somerset brie, mature cheddar, chutney, and biscuits
- D Vanilla, strawberry, and chocolate ice cream** (420 kcal) **G/V**
- E Fresh fruit salad** (121 kcal) **G/VE**

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 Dishes can be adapted to suit many dietary requirements. Please speak to your server.



WEDNESDAY

Starters

- A Cauliflower soup** (113 kcal) **G/V**
Finished with crumbled Stilton

- B Caramelised artichoke salad** (262 kcal) **VE/HE**
With crispy onion and edamame bean, truffle dip, and toasted pumpkin seeds

- C Battered cod goujons** (378 kcal)
With chunky tartar sauce, lemon, and watercress

Main Courses

- A Marinated chicken breast** (529 kcal)
Teriyaki vegetable egg noodles and sesame seeds

- B Roast hake fillet** (502 kcal) **G**
Spinach, pea, broccoli, and parmesan risotto

- C Chestnut mushroom gratin** (732 kcal) **VE**
Creamy mushroom, kale, broccoli with crispy crumb

- D Giant couscous salad** (431 kcal) **V**
Baby gem lettuce, pomegranate, parsley, orange with mint crème fraîche

- E Cold flaked poached salmon salad** (583 kcal) **HE**
Couscous, baby gem lettuce, pomegranate, parsley, orange with mint crème fraîche

All main courses served with panache of buttered vegetables (66 kcal)

Desserts

- A Peach, apricot, and ginger sponge** (292 kcal) **G/V**
Served with creamy custard

- B Tangy berry delice** (315 kcal) **VE**
Fruit compote and Chantilly cream

- C British cheese plate** (744 kcal) **V**
Stilton, Somerset brie, mature cheddar, chutney, and biscuits

- D Vanilla, strawberry, and chocolate ice cream** (420 kcal) **G/V**

- E Fresh fruit salad** (121 kcal) **G/VE**

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THURSDAY

Starters

- A Potato and watercress soup** (191 kcal) **G/VE**
Finished with toasted sunflower seeds

- B Oak smoked salmon salad** (158 kcal) **G/HE**
Shaved fennel, cucumber, and apple salad with chive oil

- C Cheddar and leek tart** (646 kcal) **V**
With herb salad and Dijon dressing

Main Courses

- A Braised blade of beef** (878 kcal) **G**
Creamy mash, Bourguignon sauce, and crispy bacon

- B Fish pie** (766 kcal)
Creamy fish pie finished with buttery mash

- C Sage and thyme roasted butternut squash** (544 kcal) **G/VE**
With rosti potato, greens, parsley, and walnut sauce

- D Garden salad** (251 kcal) **V**
Baby gem lettuce, smashed avocado, tomato, onions, spinach, and crispy croutons

- E Chicken garden salad** (471 kcal) **HE**
Baby gem lettuce, smashed avocado, tomato, onions, spinach, and crispy croutons

All main courses served with panache of buttered vegetables (66 kcal)

Desserts

- A Apple tart tatin** (368 kcal) **V**
Served with vanilla ice cream

- B Tiramisu** (210 kcal) **V**
With crème anglaise

- C British cheese plate** (744 kcal) **V**
Stilton, Somerset brie, mature cheddar, chutney, and biscuits

- D Vanilla, strawberry, and chocolate ice cream** (420 kcal) **G/V**

- E Fresh fruit salad** (121 kcal) **G/VE**

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SATURDAY

Starters

- A Courgette soup** (121 kcal) **G/V**
Finished with pesto dressing

- B Ham hock and honey terrine** (834 kcal) **G/HE**
Pickles, beets, herb crème fraîche, and endive salad

- C Maple roasted pear, feta, and aubergine filo bake** (474 kcal) **VE**
Rocket salad

Main Courses

- A Chicken, leek, and ham hock pie** (834 kcal)
With buttery mash and red wine gravy

- B Loin of cod** (795 kcal) **G**
With sauté Lyonnaise potatoes and parsley cream sauce

- C Crispy panko crumbed tofu** (304 kcal) **VE/HE**
Chestnut mushroom and red pepper rice noodles with miso broth

- D Niçoise salad** (129 kcal) **G/V**
Crisp green beans, olives, tomato, new potato, boiled egg, and French dressing

- E Tuna Niçoise salad** (309 kcal) **G**
Crisp green beans, olives, tomato, new potato, boiled egg, and French dressing

All main courses served with panache of buttered vegetables (66 kcal)

Desserts

- A Sticky toffee pudding** (522 kcal) **G/V**
With creamy custard

- B Profiteroles** (444 kcal) **V**
Filled with cream and chocolate sauce

- C British cheese plate** (744 kcal) **V**
Stilton, Somerset brie, mature cheddar, chutney, and biscuits

- D Vanilla, strawberry, and chocolate ice cream** (420 kcal) **G/V**

- E Fresh fruit salad** (121 kcal) **G/VE**

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SUNDAY

Starters

- A Tomato soup** (160 kcal) **VE**
Finished with crispy garlic croutons

- B Chicken liver and cognac pâté** (367 kcal)
With toasted sourdough and chutney

- C Traditional prawn cocktail** (192 kcal) **HE**
Crisp baby gem lettuce and creamy Marie Rose sauce

Main Courses

- A Roast sirloin of British beef** (983 kcal)
Yorkshire pudding, roasties, and red wine gravy

- B Roast loin of British pork** (982 kcal)
Yorkshire pudding, sage and onion stuffing, roasties, and red wine gravy

- C Fillet of salmon** (1063 kcal) **G**
Potato gratin, lobster, tomato, and tarragon sauce

- D Beetroot Wellington** (648 kcal) **VE**
Buttered kale and thyme gravy

All main courses served with roasted carrot and parsnips (74 kcal)
and cauliflower cheese (116 kcal)

Desserts

- A Apple crumble** (770 kcal) **V**
Served with creamy custard

- B Dark chocolate torte** (386 kcal) **VE**
Caramelised banana and walnut cream

- C British cheese plate** (744 kcal) **V**
Stilton, Somerset brie, mature cheddar, chutney, and biscuits

- D Vanilla, strawberry, and chocolate ice cream** (420 kcal) **G/V**

- E Fresh fruit salad** (121 kcal) **G/VE**

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