



Highway Champions Awards 2026 Menu

Starter:

Pumpkin and Wild Mushroom Tart, Pumpkin Puree, Walnut Endive Salad (Vegetarian)
Notes Nut Free

Main Course:

Braised Short Ribs, Truffle Pomme Puree, Wilted Greens, Caramelized Parsnips, Red Wine Jus

Dessert:

Amalfi Lemon Tart, Raspberry and Crème
Fraiche Cream, Blackberry Gel, Lemon Balm.



Vegan Menu:

Please note

Priority is given to those guests who have pre-ordered the vegan menu in advance. Every effort will be made to accommodate last-minute requests however, we cannot guarantee the menu below will be available. If you wish to select the vegan option please add this as a dietary requirement in the Guests' Details section of the table booking form.

Vegan Starter:

Heritage Tomato, Smoked Aubergine Puree, Focaccia
Croutons and Basil Oil

Vegan Main Course:

Pumpkin and Vegan Feta Filo Parcel,

Squash Puree, Romanesco, Mint

Yogurt Dressing and Herbs

Dessert:

Coconut Mango Delice and Passionfruit Gel

Allergens and Special Dietary Requirements:

Pre-ordered Vegetarian Option

Please speak to a member of the team if you have any dietary allergies or intolerances.

Allergens (not including vegetarians and vegans) As the food is prepared in one kitchen, an absolute separation of allergens cannot be guaranteed.

Guests with food allergies or vegetarian and vegan preferences may be accommodated with an alternative menu, if at least 7 working days' notice has been received by the hotel. To reconfirm an alternative pre ordered menu, or if there any questions relating to the ingredients of the menu, a Manager or Supervisor should be alerted prior to the service of the meal.