



in partnership with





WCFLCR25 Restaurant Night

ChopHouse Set menu - £45 for 3-courses

Starter

Soup of the Day (vg, gf, n) crouton

Prawn, Avocado & Crayfish Cocktail (df, gfo) rye bread, lemon chives

SM Haggis Fritters (df) beetroot & whiskey mayo, dressed leaves

Main

Pie of the Day chips or mash, buttered greens, gravy

10oz Ribeye Steak (gf, dfo) (£5 surcharge)

12oz Lamb Barnsley Chop (gf, dfo) (£2.50 surcharge)

> Whole Sea Bass (gfo, df) fries & mixed salad

Cauliflower Steak (gfo, vgo) hand cut chips, fries, mash potatoes or salad and veggie gravy

Dessert

Sticky Toffee Pudding (v, gf) butterscotch sauce, vanilla ice cream

Chocolate Delice (vg, gf, n) berry compote, raspberry sorbet

Selection of Ice Cream and Sorbet (gf, dfo)

Cambridge Chop House will offer participants of Restaurant Night a set menu that must be paid for in advance. Please note the booking is made directly with the restaurant and the organisers of WCFLCR are unable to assist with queries on this booking.

v - vegetarian, vg - vegan, n - contains nuts, gf/gfo - low gluten/option to remove, df/dfo - dairy free/option to remove

Appointed organiser: Opening Doors & Venues Ltd Tel +44 (0) 1562 731788 Email wcflcr25@opening-doors.org.uk



