

Please select two choices, from the starter and dessert sections and one of the options for your main course, which includes a vegetarian dish for each option

# **Starters**

Tomato and Basil Soup with cheese bruschetta

Butternut Squash and Sweet Potato Soup with coriander flatbread

Cream of Chestnut Mushroom Soup with stilton toast

Leek and Potato Soup with welsh rarebit

Curried Parsnip and Apple Soup with coriander naan bread
Chicken, Pork and Brandy Pate with caramelised red onion and toast
Panko and Sesame Chicken Goujons with sweet chilli sauce and noodle salad
Prosciutto and Pesto Salad with garlic bruschetta and parmesan
Mustard and Honey Glazed Ham and grilled vegetable salad
Pork and Chorizo Meatballs in Bravas Sauce with crusty bread

Atlantic Prawn Salad with marie rose sauce and buttered brown bread

Cod and Chorizo Fishcake with dressed leaves and chive sauce

Flaked Cajun Salmon with aioli and sweetcorn salad

Smoked Mackerel and Dill Pate with dressed leaves, sweet pickled cucumber and toast

Seafood Chowder with potatoes, leeks and crusty bread

Mozzarella and Tomato Bruschetta with pesto dressed leaves
Cauliflower and Spinach Pakoras with mint yoghurt and dressed leaves
Grilled Feta with mediterranean vegetables and crusty bread
Creamy Garlic Mushrooms with spinach and crusty bread
Sun-blush Tomato and Marinated Olive Salad with

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Please select one option

# Main Courses

## Option 1

Pork and Bean Cassoulet with parsley mash and roasted root vegetables

Vegetable Meatball and Bean Cassoulet with parsley mash and roasted root vegetables

# Option 2

Lemon Roasted Chicken Breast with roasted baby potatoes,

buttered greens and mushroom sauce

Barley Stuffed Pepper with roasted baby potatoes, buttered greens and tomato sauce

# Option 3

Chicken and Vegetable Tagine with warm tabbouleh, hummus, tzatziki, and manakish Chickpea and Halloumi Tagine with warm tabbouleh, hummus, tzatziki, and manakish

# Option 4

Pulled Beef Brisket Lasagne with tomato and olive salad, pesto and garlic pizza bread

Mushroom and Spinach Linguini Carbonara with pesto dressed rocket

and garlic pizza bread

#### Option 5

Mongolian Beef and Black Beans with jasmine rice and stir-fried vegetables

Thai Vegetable Curry with jasmine rice and stir-fried vegetables

## Option 6

Coconut Fish Curry with basmati rice, cod pakora and naan bread Cauliflower and Spinach Jalfrazi with basmati rice onion bhaji and naan bread

## Option 7 (additional £2.50 per person)

Roasted Salmon Supreme with buttered baby potatoes, asparagus, fine beans and chervil cream Feta, Spinach and Almond Croustade with baby potatoes, grilled courgette and tomato sauce

### Option 8 (additional £5.00 per person)

Smoke Roast Leg of Lamb with roasted potatoes & vegetables mint stuffing and buttered greens Vegetable Wellington with roast potatoes & vegetables, buttered greens and red wine sauce

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#### Please select two choices

## **Desserts**

#### Chilled

Strawberry Cheesecake with strawberry compote and vanilla ice cream
Berry and Custard Tart with crumbled meringue and strawberry ice cream
Glazed Lemon Tart with strawberries, meringue and crème fraiche
Chocolate mousse with chantilly cream and raspberry compote
Tiramisu with crushed amoretti biscuits and strawberries
Baked Egg Custard Tart with vanilla ice cream and orange sauce

#### Warm

Triple Chocolate Brownie with berry compote and clotted cream
Apple and Berry Crumble with custard
Apple and Cherry Pie with vanilla cream
Vanilla Rice Pudding with strawberry compote
Sticky Toffee Pudding with butterscotch sauce and custard
Warm Treacle Tart with butterscotch sauce and clotted cream