

(Ve) Indicates Vegan (V) Indicates Vegetarian

## $\underline{\mathit{Menu}\,\mathcal{A}}$

Assorted Fresh Artisan Breads

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Prosciutto Ham served with a baked fig compote & red amaranth
Caprese Salad; Buffalo Mozzarella, heritage tomatoes & basil V or Ve
Chicken Liver Parfait served with caramelised red onion marmalade
Smoked Salmon served with fresh lemon & dill mayonnaise
Butternut Squash Soup Ve
Grilled Haloumi drizzled with sundried tomatoes & balcamic glaze V

Grilled Haloumi drizzled with sundried tomatoes & balsamic glaze V

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Locally Sourced Chicken Breast served with sautéed wild mushrooms,
Dauphinoise potato and tarragon & cream sauce
Cumberland Pork Sausages with red wine jus & wholegrain mustard mash
Pulled Pork with Sticky Tennessee Glaze, served with crackling and
thyme & garlic baby roast potatoes
Oven Roasted Salmon Fillet served on a green lentil & paprika potage with
fresh dill dressing

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Choose any two Desserts from the menu

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Menu B
Assorted Fresh Artisan Breads
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Jamon Croquettes with harissa mayonnaise
Bang Bang Chicken served with a Thai spiked salad
Caramelised Red Onion & Goats Cheese Filo Tart V
Cauliflower & Chive Soup drizzled with truffle oil Ve
Grilled Asparagus Tips served with hollandaise sauce V
Grilled Courgettes with sundried tomato & fresh mint dressing Ve

Chicken Breast Stuffed With Mozzarella & Basil wrapped in Prosciutto ham served with thyme roasted new potatoes

Braised Lamb Shank served with herby mash & a red wine jus
Baked Haddock Fillet with tarragon sauce Vierge & crushed new potatoes
Homemade Shortcrust Pastry pies with choice of Steak & Mushroom or
Chicken & Asparagus, served with creamy mash & gravy.

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Choose any two Desserts from the menu

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## Menu C

Assorted Fresh Artisan Breads

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Homemade Scotch Egg served with mustard mayonnaise
Crayfish & Prawn Cocktail in a Marie rose sauce
Ham Hock Terrine served with piccalilli
Warm Goats Cheese salad served with roasted baby beets & balsamic V
Portobello Mushroom stuffed with mild creamy stilton on sourdough V
Smoked Salmon served on homemade blinis with cream cheese & chives
Mini Vegan Tacos filled with avocado & pico de gallo Ve

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Beef Bourguignon, with pancetta & mushrooms in a red wine sauce served with garlic mashed potato

Pan Fried Duck Breast with braised red cabbage, redcurrant jus, served with dauphinoise potato

Fillet of Seabass on a bed of fresh pea & asparagus risotto Verde
Shin of Beef with carrot & swede puree, & sticky red wine jus
Cornfed Chicken Breast with sage lemon & thyme stuffing, bread sauce,
baby roast potatoes & white wine gravy

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Choose any two Desserts from the menu

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## Menu D

Assorted Fresh Artisan Breads

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Lobster Salad served with chive & truffle mayonnaise, sliced radish & peas shoots

Baked Figs, Rocket, Roquefort & Walnut salad with a balsamic glaze V
Peppered Carpaccio Fillet Beef with fresh parmesan shavings drizzled with
extra virgin rapeseed oil

Seared Scallops with pea puree & crispy Pancetta

New England Style Crab Cakes served with horseradish yoghurt

Arancini filled with wild mushrooms, parmesan & truffle V

Roasted Butternut Squash Risotto drizzled with truffle oil Ve

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Herb Crusted Rack of Lamb served with spinach, a red wine jus & dauphinoise potato

Monkfish Fillet Wrapped In Prosciutto ham, served with a warm chive butter sauce & scallion mash

Sliced Medallions of Beef served with potato rosti & Béarnaise sauce Classic Beef Wellington served with dauphinoise potato, wilted spinach & red wine jus

Pan Fried Halibut Fillet served on a parsley & chive potato cake, samphire & hollandaise dressing.

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Choose any two Desserts from the menu

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(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille & giant couscous with roasted red pepper sauce Ve

Creamy Wild Mushroom Stroganoff served with basmati rice V or Ve Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce V

Sweet Potato, Lentil & Coconut Curry with basmati rice Ve Shortcrust Pie deep filled with leek, squash & asparagus V or Ve Mushroom & Spinach, Rosemary & Thyme Wellington Ve

Lentil Bolognaise Stew with toasted chickpeas, roasted red peppers & crispy kale Ve

## Dessert

Glazed Lemon Tart

Banoffee Pie

Dark Chocolate Truffle & Salted Caramel Torte

Mixed Red Berry Cheesecake

Eton Mess (Ve opt)

Vegan Gluten Free Sticky Date Brownie Ve Vegan Chocolate (& Avocado) Mousse w' Raspberries & Pistachio Ve





Sharing platter – Selection of our best loved miniature deserts; Ideal for sharing. (£3.00 supp)

Selection of English & Continental Cheese & Biscuits (£5.00 supp)

Additional Mixed Berries to be served with your Dessert choices (£2 sup pp)

Cheese Towers (photos & quote available on request)

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Please choose one option from each course (two for dessert). The second choice must be a vegetarian dish from the list.

All guests should then pre-order from your two selected items. (Choose 2 main courses + vegetarian option for an additional £3.00 per person)

Please feel free to mix and match items from different menus.

Our team need access to kitchen facilities; or we can bring our own for a cost of £500 (for every 200 guests).

Minimum order of 40 people.

Children 9 years and under will be charged for at half price or please see our children's menus.

Incudes crockery, cutlery, linen napkins & linen cloths for dining tables.

