(Ve) Indicates Vegan (V) Indicates Vegetarian

> Memires

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 \& balsamic glaze V

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 * * * *

Tea, Filter Coffee \& sweet treats


Menw $\mathscr{B}$
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

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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 ****

Tea, Filter Coffee \& sweet treats


## Three Cowrselleal

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Assorted Fresh Artisan Breads

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Homemade Scotch Egg served with mustard mayonnaise Crayfish \& Prawn Cocktail in a Marie rose sauce


#### Abstract

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

Tea, Filter Coffee \& sweet treats


## Three Cowrselleal

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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 ****

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

Tea, Filter Coffee \& sweet treats


## Vegetarian \&8 Vegan Main Course Options.

 (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 Ne Sweet Potato, Vegetable \& Stilton Filo Parcel served with roasted tomato sauce V
Sweet Potato, Lentil \& Coconut Curry with basmati rice Ne 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

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\begin{gathered}
\text { Dessert } \\
\text { Glazed Lemon Tart } \\
\text { Banoffee Pie } \\
\text { Dark Chocolate Truffle \& Salted Caramel Torte } \\
\text { Mixed Red Berry Cheesecake } \\
\text { Eton Mess (Ve opt) } \\
\text { Lemon Posset } \\
\text { American Double Chocolate Brownie (nut free) } \\
\text { Dark Chocolate Fondant* } \\
\text { Sticky Toffee Pudding* } \\
\text { Treacle Tart* with Clotted Cream } \\
\text { White Chocolate \& Madagascan Vanilla Mousse } \\
\text { Vanilla Panacotta Red Berry Pudding } \\
\text { St Clements Cheesecake } \\
\text { Strawberry Fool Stack with Shortbread Biscuit } \\
\text { Baileys Milk Chocolate Mousse } \\
\text { Individual Passion Fruit Pavlova } \\
\text { Vanilla Crème Brulée } \\
\text { Vegan Gluten Free Sticky Date Brownie Ve } \\
\text { Vegan Chocolate (\& Avocado) Mousse w' Raspberries \& Pistachio Ye }
\end{gathered}
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Trio Of Desserts - Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (£3.00 supp)

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.


