# Cold Framily Sharing 

(Ye) Indicates Vegan (V) Indicates Vegetarian

Nenvest<br>Assorted fresh Artisan Breads<br>****

Please choose any 2 of the following main dishes;
Chicken \& Crispy Bacon with a Crème Fraiche Dressing Poached Salmon Fillet served with a Lemon \& Dill Mayonnaise

Traditional Homemade Coronation Chicken
Selection of Assorted Homemade Quiches (V opt)
Pesto Penne Pasta served with Feta, Rocket, Roasted Pine Nuts \& Parmesan V Grilled Courgettes, Aubergines \& Peppers with Sundried Tomatoes \& Fresh Mint Dressing De ****

Choose any two Salads/Sides from the menu
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Choose any two Desserts from the menu
****
Tea, Coffee \& Sweet Treats
Menu $\mathscr{B}$
Assorted fresh Artisan Breads
****
Please choose any 2 of the following main dishes
Gravilax Salmon \& King Prawns with a Zesty Coriander \& Creme Fraiche Dressing
Antipasti with Prosciutto Ham, Mozzarella, Marinated Olives \& Fresh Rocket Chargrilled Chicken Stuffed with Sun Dried Tomatoes \& Feta
Filo Tarts with: Caramelised Red Onion \& Goats Cheese, Roasted Tomato \& Onion \&
Wild Mushroom V
Griddled Tuna Salad Nicoise served with Green Beans, Black Olives, Sliced Soft Boiled Eggs Turmeric Roast Cauliflower, Falafel with Tahini Dressing and Sesame Toasted Tofu Ve

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Tea, Coffee \& Sweet Treats


# ColdFamily Sharing 

(Ve) Indicates Vegan (V) Indicates Vegetarian

Menv ${ }^{6}$<br>Assorted fresh Artisan Breads<br>****

Please choose any 2 of the following main dishes; Carpaccio of Beef - On a bed of fresh Rocket served with Parmesan Shavings \& Olive Oil Sliced Chicken Breast stuffed with Wild Mushrooms \& Wrapped in Parma Ham Sesame Tuna with a Dark Soy Garlic \& Chilli Dipping Sauce (Served rare) Antipasti with Parma Ham, Salami Milano, Bresaola, Mozzarella, Olives, Sun Dried Tomatoes \& Rocket Roasted Peppers stuffed with Basmati Rice, Cucumber Salsa, Red Onion \& Feta Cheese V

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Choose any two Salads/Sides from the menu
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Choose any two Desserts from the menu
****
Tea, Coffee \& Sweet Treats

## Salads

Caesar Salad with Croutons \& Parmesan Shavings V
Greek Salad with Basil Olive Oil Dressing V Chick Peas Infused with Roasted Bells Peppers Ve Celery, Apple, Grape \& Walnut Salad V New Potatoes with, Sour Cream \& Chive V

Herbed Quinoa \& Carrot Salad Ve Spicy Bean Salad with a fresh Chilli Dressing Ve Mixed Vegetable Saffron Rice Ve Cucumber \& Mint Pasta Salad Ve Lemon, Coriander \& Minted Couscous Ve Beef Tomato, Red Onion \& Basil dressed with Olive Oil Ve Pesto \& Rocket Pasta Salad V Buckwheat with Roasted Mediterranean Vegetables Ve Seasonal fresh Mixed Leaf Green Salad Ve

Chunky Coleslaw V
Tabbouleh Salad Ve


# ColdFTamily Sharing Dessert <br> Glazed Lemon Tart <br> Banoffee Pie <br> Dark Chocolate Truffle \& Salted Caramel Torte <br> Mixed Red Berry Cheesecake <br> Eton Mess (Va opt) <br> Lemon Posset <br> American Double Chocolate Brownie (nut free) <br> Dark Chocolate Fondant* Sticky Toffee Pudding* Treacle Tart* with Clotted Cream White Chocolate \& Madagascan Vanilla Mousse <br> Vanilla Panacotta Red Berry Pudding <br> St Clements Cheesecake <br> Strawberry Fool Stack with Shortbread Biscuit <br> Baileys Milk Chocolate Mousse <br> Individual Passion Fruit Pavlova <br> Vanilla Crème Brulée <br> Vegan Gluten Free Sticky Date Brownie Ve <br> Vegan Chocolate (\& Avocado) Mousse w' Raspberries \& Pistachio Ne 

Trio of desserts - Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie ( $£ 3.00$ supp)

## Add eA Platedesppetisen

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

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.


