



Hog Roast Family Sharing

(Ve) Indicates Vegan (V) Indicates Vegetarian

Whole Spit Roasted Pig

Served with a homemade apple sauce, cider gravy, pork & sage stuffing, crackling and soft flour rolls

For Vegetarians/Vegans (choose one option)

Sweet Potato and Black Bean Shepherd's Pie **Ve**

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

Creamy Wild Mushroom Stroganoff served with Basmati rice **Ve**

Choose two salads/sides

Choose any two Desserts from the menu

Tea, Filter 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**

New Potatoes with, Sour Cream & Chives **V**

Herbed Quinoa Carrot Salad **Ve**

Mixed Vegetable Saffron Rice **Ve**

Cucumber & Mint Pasta Salad **Ve**

Lemon, Coriander & Minted Couscous **Ve**

Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil **Ve**

Pesto & Rocket Pasta Salad **V**

Buckwheat with Roasted Med Vegetables **Ve**

Mixed Leaf Green Salad with Oil & Balsamic **Ve**

Chunky Coleslaw **V**

Tabbouleh Salad **Ve**

Hot Sides

Cumin Roasted Carrots & Red Onions **Ve**

Garden Peas with Fennel & Thyme **Ve**

Seasonal Market Vegetables **Ve**

Oven Roasted Root Vegetables **Ve**

Roasted Mediterranean Vegetables **Ve**

Braised Red Cabbage with Apple **V**

Buttery New Potatoes with Fresh Herbs **Ve**

Roasted Thyme & Garlic Baby Potatoes **Ve**

Creamy Mashed Potato **V**





Hog Roast Family Sharing

(Ve) Indicates Vegan (V) Indicates Vegetarian

Dessert

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

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 favourite & best miniature desserts; ideal for sharing.
(£3.00 supp)

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

Additional Mixed Berries to be served with your Dessert choices (£2.00 sup pp)

Add A Cold Plated Appetiser

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 with sundried tomatoes & balsamic glaze V

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 80 people. Lamb roasts are also available, prices available on request.
Children 9 years and under will be charged for at half price or please see our children's menus.
Includes crockery, cutlery, linen napkins & linen cloths for dining tables.

