(Ye) Indicates Vegan (V) Indicates Vegetarian

Nonce<br>Assorted Fresh Artisan Breads

****
Choose any three items (one must be vegetarian) Chicken Chasseur with Baby Mushrooms, cooked in creamy White Wine Sauce Poached Salmon Fillet - served in a Dill, Lemon, \& Cream Sauce Traditional Cottage Pie topped with Creamy Mashed Potato Chicken with Pancetta, Wholegrain Mustard \& Crème Fraiche sauce Lentil Bolognaise Stew with Toasted Chickpeas, Roasted Red Peppers \& Crispy Kale Ne Sweet Potato and Black Bean Shepherd's Pie Ne

*     *         *             * 

Choose any two salads/sides from the menu
****
Choose any two desserts from the menu
****
Tea, Filter Coffee \& Sweet Treats

## Nom vB <br> Assorted Fresh Artisan Breads <br> ****

Choose any three items (one must be vegetarian)
Locally Sourced Chicken Breast - with Wild Mushrooms, served with a Tarragon \& Cream Sauce Mediterranean Cassoulet - Pork Sausages, Pancetta \& White Haricot Beans cooked in a Red Wine sauce Vegetable Lasagne - Roasted Seasonal Vegetables in a creamy Béchamel Sauce \& Cheddar Cheese V or Ve Red Thai Beef Curry - Cooked in a Traditional Thai Coconut Sauce, With peppers, Fresh Lemon Grass
\& Coriander
Indonesian Monkfish, Cod \& Prawn Curry - Cooked with fresh Ginger, Lemon Grass, Baby Green Beans \& Coconut Milk
Thai Coconut Vegetable Curry with Basmati Rice \& Fresh Lime Ne
Sweet Potato, Lentil \& Coconut Curry Ne
Creamy Coconut, Turmeric \& Spinach Orzo Ne

*     *         *             * 

Choose any two salads/sides from the menu
****
Choose any two desserts from the menu
****
Tea, Filter Coffee \& Sweet Treats

(Ye) Indicates Vegan (V) Indicates Vegetarian

$$
\text { Assorted } \frac{\text { Ellen } \mathscr{C}}{\substack{* * * *}}
$$

Choose any three items (one must be vegetarian)
Beef Bourguignon - with Pancetta, Baby Onions, \& Mushrooms in a Red Wine Sauce Coq Au Din - Locally Sourced Chicken, Smoked Pancetta \& Mushrooms, cooked in a Red Wine Sauce Moroccan Lamb - Tender pieces of Lamb, cooked in a fragrant Traditional Sauce Luxury Fish Pie - in Tarragon \& white wine sauce topped with Creamy Mash \& Cheddar Cheese Creamy Wild Mushroom Stroganoff Ve
Spinach Nutmeg \& Ricotta Cannelloni - topped with Melted Mozzarella Cheese V or Ne Homemade Shortcrust Pastry pie with Steak \& Mushroom Homemade Shortcrust Pastry pie Chicken \& Asparagus Shortcrust Pie deep filled with Leek, Squash \& Broccoli Ne ****

Choose any two salads/sides from the menu
****
Choose any two desserts from the menu
****
Tea, Filter Coffee \& Sweet Treats

## Salads

Sliced Beef Tomato \& Red Onion Salad Ne
Classic Caesar Salad with Pan Fried Croutons, Topped with Parmesan Shavings V
Greek Salad with Basil Olive Oil Dressing V
Fresh Lemon, Coriander \& Minted Couscous Ve
Seasonal Fresh Mixed Green Leaf Salad Ne
Chick Peas Infused with Roasted Bells peppers Ve
Herded Quinoa \& Carrot Salad Ne
Buckwheat with Roasted Med Vegetables Ne
Tabbouleh Salad Ye


## Foastingullenw

(Ne) Indicates Vegan (V) Indicates Vegetarian

## Sides

Cumin Roasted Carrots \& Red Onions Ne
Garden Peas with Fennel \& Thyme Ve Seasonal Market Vegetables Ne
Roasted Mediterranean Vegetables Ne
Basmati Rice \& Herbs Ve
Buttery New Potatoes with Fresh Herbs V
Roasted Thyme \& Garlic Baby Potatoes Ne Mixed Vegetable Saffron Rice Ne

Creamy Mash Potato V
Oven Roasted Root Vegetables Ne

## Dessert

Glazed Lemon Tart
Banoffee Pie
Dark Chocolate Truffle \& Salted Caramel Torte Mixed Red Berry Cheesecake

Eton Mess (Va 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 Brulee
Vegan Gluten Free Sticky Date Brownie Ne 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)


# Hel Family Shaving 

(Va) Indicates Vegan (V) Indicates Vegetarian

## esddeA Plated Appetiser;

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 served with a sundried tomato 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 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.


