



Roast Menu

(Ve) Indicates Vegan (V) Indicates vegetarian

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)

Freshly Baked Artisan Breads

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

Roast Chicken with Sage & Sausage Meat Stuffing, Roast Potatoes, Cranberry Sauce & Gravy
Roast Pork & Crackling, Sage & Sausage Meat Stuffing, Roast Potatoes, Homemade Apple Sauce & Gravy
Roast Leg Of Lamb, Roast Potatoes, Mint Sauce & Gravy
Roast Topside of Beef With Yorkshire Pudding, Roast Potatoes, Horseradish & Gravy (£2 supp)

Served with bowls of market vegetables

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

Choose Two Desserts

Tea, Filter Coffee & Sweet Treats





Roast Menu

*Indicates served warm

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

Baileys Milk Chocolate Mousse

Individual Passion Fruit Pavlova

Vanilla Crème Brûlée

Gluten Free Vegan Sticky Date Brownie **Ve**

Vegan Chocolate (& Avocado) Mousse w' Raspberries & Pistachio **Ve**

Trio Of Desserts – Shortbread Biscuit With Strawberry Fool, Zesty Lemon Posset With Raspberry, Mini Double Chocolate Brownie (£3.00 supp)

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.

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



Total Hospitality Ltd