

## CHEFS TABLE (£25.00)

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### A selection of wraps and artisan bread sandwiches:

- Pastrami & smoked cheese with pickles & Dijon mayonnaise
- Brie, roasted red onion and spinach
- Crayfish, prawn Mary rose sauce and rocket
- Hot smoked salmon, cream cheese, capers and watercress
- Chicken & crisp bacon, cos lettuce, parmesan & Caesar dressing
- Rare roasted top side of beef with horseradish cream and watercress

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- Cold meats, cheese and pickle with artisan breads

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- Honeyed yogurt & freshly cut fruit platter
  - Brownie bites, mini eton mess, lemon drizzle cake

## 3 COURSE SET MENU (£26.95-£35.00)

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### Starters

- Tea smoked duck breast with a blood orange & fennel salad
- Thai mussels in a creamy coconut broth
- Chicken, prawn and spring onion fritter
- Oriental salad and sweet chilli dipping sauce, crisp noodles
- Mushroom risotto cakes with a walnut, watercress and stilton salad

### Mains

- Crispy pork loin, black pudding, colcannon potato cake
- Guinea fowl supreme wrapped in pancetta with confit potato cake
- Roasted vegetable and goats cheese tower, topped with goat's cheese with a sweet plum tomato sauce, buttered new potatoes and a rocket salad
- Pan fried fillet of salmon
- Medallions of beef with horseradish glaze

### Desserts

- Walnut tart with a honeycomb and ginger ice cream
- Dark chocolate mousse with chocolate short bread biscuit
- Cheese board with a selection of cheeses with chutney and crackers

## FORK BUFFET (£35.00)

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### Choose from two below:

- Char grilled sweet chilli glazed salmon supreme
- Devilled liver & crispy maple bacon with bubble & squeak
- Lamb massaman
- Char grilled chicken and bacon Caesar salad
- Butternut squash and spinach risotto with parmesan crisp
- Chicken, chickpea and tikka masala
- Lamb tagine with couscous
- Butternut squash spinach and goats' cheese cannelloni
- Char grilled chicken with Mushroom risotto

### Sample of accompaniment salads

- Roasted beetroot
- Toasted pumpkin seed and red chard
- Butterbean, sweet chilli sauce and spring onion
- Cucumber, chilli and poppy seed,
- Tomato and red onion
- Curried potato
- Tricolor pasta salad
- Artisan bread selection and marinated olives

### To follow

- Dessert platter sample – fresh fruits
- Chocolate brownie bites, lemon drizzle, walnut tart

## BARBEQUE (£38.00)

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### From the grill:

- Lebanese style spice spit roasted lamb
- Char-grilled halloumi cheese and falafel
- Slow roast pork, apple sauce, stuffing & crisp ciabatta rolls
- Marinated chicken kebabs skewered with pepper & red onion

### Salads:

- Red cabbage salad
- Fattoush salad
- Couscous with roasted onion, lemon, coriander, apricots & sultanas
- Pickled cucumber, poppy seeds and chilli
- Broccoli, almond and pomegranate seeds
- Butter beans, chorizo and rocket
- Cucumber salad
- Three bean salad
- Penne pasta salad

### Desserts:

- Raspberry panna cotta
- Fresh fruit platter
- Chocolate sundaes