

£45 per person
Minimum 20 people

Celebration Menu

For the Table

Artisan Bread *ve**
Olive oil, balsamic vinegar

Marinated Olives *ve*
Olive oil, chilli, garlic, herbs

Starters

Roasted Squash *ve*
Hummus, toasted pumpkin seeds, crispy sage

Crab Bon Bons
Spicy tomato sauce, chives, lemon, olive oil

Ham Hock Terrine
Toasted sourdough, green apple, mixed leaves, house dressing

Prosciutto & Buffalo Mozzarella
Red pepper tapenade, rocket, croutons, olive oil

Mains

Slow-Roasted Short Rib of Beef
Caramelised onion mash, seasonal vegetables, peppercorn beef jus

Grilled Chicken Supreme
Garlic roasted new potatoes, seasonal vegetables, mushrooms, tarragon sauce

Pan Roasted Seabass
Crushed new potatoes, seasonal vegetables, lobster bisque

Sweet Potato, Leek & Mushroom Pie *ve*
Puff pastry, garlic roasted new potatoes, seasonal vegetables, gravy

Desserts

Biscoff Cheesecake
Topped with luscious banoffee sauce

Rum Baba
Moist, rum-soaked brioche, whipped mascarpone cream, finished with apricot glaze and lemon zest

Chocolate Brownie
Chocolate sauce, vanilla ice cream

Baked Chocolate Chip Cookie Dough *ve*
Toffee sauce, ice cream

Add as a 5th Course:
£8.95 per person

Cheese Plate *v*
Selection of artisan cheese, sourdough, grapes, celery, chutney, crackers



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

v Vegetarian *ve* Vegan