

£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