

THREE COURSE FEASTING MENU

Sample

Please choose a menu of two starter dishes, three main course dishes, and two desserts.
We will produce equal portions of each dish to allow your guests a selection.

Starters (Choose two)

Roulade of smoked salmon, cream cheese and chives

Served with mustard, lime and honey dressing (Mustard-Dairy-Fish)

Asparagus and grilled tofu salad

With fennel, red onion and baby spinach. Orange dressing (No Allergens)

Chicken satay skewers

With pineapple and pomegranate salad, sweet chilli dip (Peanut-Dairy)

Mediterranean vegetables and walnut tart

Served with red pepper coulis (Gluten-Egg-Dairy-Nut)

Main (Choose three)

Sweet and Smokey Mexican chicken legs

Served with paprika rice (No Allergens)

Braised lamb steak with maftoul and chickpeas

Presented with minted yoghurt (Gluten-Dairy)

Chermoula baked fillet of haddock

Served with fresh tomato & lime pulp (No Allergens)

Thai flavoured fillet of sea bass

Served with stir-fried bok choy and water chestnut, saffron and lime sauce (Dairy)

Chipotle pot roasted topside of beef

Accompanied by plum and tarragon salad (No Allergens)

Mushroom, cheese & onion polenta cake

Served with kale pesto (Nut)

Dessert (Choose two)

Coffee & cardamom pound cake

Served with Chantilly cream (Egg-Dairy-Gluten-Nut)

Banana, date & walnut cake

Crème Anglaise (Egg-Dairy-Gluten-Nut)

Bailey's crème Brule

With fresh berries (Egg-Dairy) Gluten free

Lemon polenta cake

Served with fruit compote (Egg-Dairy-Nut) Gluten free

Coconut & blueberry cake

Served with chocolate sauce
(Egg-Gluten-Nut) Dairy free

Cheese Course (£6 supplement)

Chefs cheese board served
with homemade chutney
& crackers

Minimum 10 people

