



# EVENT MENU

## STARTERS

Dim Sum Soup (v)

Fresh Bread and English Butter (d, w)

Chilli and Lemon Salted Tiger Prawns

Chilli Jam and Green Mango and Coriander Salsa (cr)

Chicken and Wild Mushroom Ballotine

Wrapped in Prosciutto Ham with Salsa Romesco and Crostini (w, su, e)

Chickpea and Cauliflower Falafel (v)

Spiced Quinoa, Radish and Goats Curd Salad with a Chimichurri Dressing (d)

## MAINS

Pan Fried Corn Fed Chicken Breast

Roasted Hasselback Potatoes, Zesty Greens and Spiced Butternut Squash Puree (d, su)

Home Made Lamb Ragu

Home Made Tagliatelle, Parmigiano Reggiano and Rocket (d, c, su, w)

Pan Fried Sea Bass

Crushed Lemon and Thyme Potatoes, Samphire, Baby Tomato Salsa and Velouté Sauce (f, d)

Ratatouille (v)

Home Made Potato Gnocchi, Charred Vegetables and Radish and Watercress Salad (d)



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## DESSERTS

Lemon Tart

Clotted Cream and Disaronno Sour Gel (w, d, n)

Sticky Stem Ginger Parkin Sponge

Toffee Wine Sauce and Honeycomb Ice Cream (w, n, e, d)

Chocolate and Salted Peanut Butter Torte

Shortbread Crumb and Caramel and Pecan Ice Cream d, p, n)

Mixed Berry Crumble

Served with Custard (d, w)

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### Legend:

V - Vegetarian | C - Celery | D - Dairy | W - Wheat | Cr - Crustaceans | E - Eggs | F - Fish | L - Lupin | SS - Sesame Seeds | Mo - Molluscs | Mu - Mustard | N - Nuts | P - Peanuts | S - Soya | Su - Sulphites

All our food is cooked from fresh, so please allow time for your food to be cooked in the proper manner during busy times. Nuts, fish and other products that could produce an allergic reaction are used in our kitchen – a full list of food allergens can be supplied upon request. We cannot guarantee that our fish does not contain bones and accept no liability. Children are welcome but must remain seated and under parents supervision at all times. Our menu may be subject to changes.