



celebration Menu



TWO COURSE £24.95 | THREE COURSE £29.95

Minimum 20 People – Deposit Required

Prosecco Reception Available

Drinks Packages / AV Equipment / No Hire Fee



Starters

Chicken & Apricot Terrine (GFO)

Toasted focaccia, artichoke purée, herb salad

Lincolnshire Scotch Egg

Pancetta & onion relish

Prawn Cocktail On Rye Bread (DF, GFO)

House pickles, watercress & lemon

Burrata & Tomato Bruschetta (V)

Pesto, balsamic & olive oil

Whitebait & Aioli

Lemon, roasted garlic mayo & rocket salad

Mushroom & Tarragon Soup (GFO) (VG)

Warm bread, truffle oil, dressed herbs



Mains

Andalusian Chicken & Chorizo Bowl

Roasted peppers, spiced chorizo, mozzarella, pesto, saffron rice & dressed rocket

Harissa & Maple Glazed Cauliflower Salad (VG, DF, GF)

Olive tapenade, vegan feta, toasted almonds, heritage tomato, cucumber, mint & lemon oil

Grilled Sea Bass (GF)

Salsa verde, roasted sweet potato & rainbow vegetables

Cashew, Squash & Sage Nut Roast (VG)

Scallion mash, broccoli, grilled asparagus, confit shallot & thyme gravy

Pork Belly & Dauphinoise Potatoes (GF)

Cider & thyme sauce, confit shallots, tenderstem broccoli & seasonal greens

Aromatic Spiced Moroccan Lamb Shank

Braised lamb with sweet potato tagine, couscous, harissa crème fraîche & grilled flatbread

8oz Ribeye Steak

Dry-aged beef, sea salt chips, portobello mushroom, chipotle onion rings & vine cherry tomatoes

£4.95 supplement applies to lamb shank and ribeye steak



Desserts

Pistachio & White Chocolate Crème Brûlée (V, GF)

Raspberries & pistachio praline

Eton Mess (V, GF)

Chantilly cream, crushed meringue, fresh strawberries & berry compote

Lemon Panna Cotta Tart (V)

Strawberry & basil compote, shortbread crumb

Double Chocolate Brownie (VG, GF)

Belgian chocolate sauce & vanilla ice cream

Sticky Toffee Pudding (V, GF)

Honeycomb ice cream & toffee sauce

PLEASE SEE OUR WEBSITE FOR A FULL ALLERGEN MENU. ALTERNATIVELY, ASK A MEMBER OF OUR TEAM.

(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free (GFO) = Gluten Free Bread Available (GF) = Gluten Free Dish

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.