



# Hot Family Sharing

 Indicates Vegan  Indicates Vegetarian

## Menu A

Assorted Fresh Bakers Rolls

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Choose any three items (one must be vegetarian)

Chicken Chasseur – with Baby Mushrooms, cooked in creamy White Wine Sauce  
Luxury Fish Pie - in Tarragon & white wine sauce topped with Creamy Mash & Cheddar Cheese  
Pancetta & Spinach Pesto Penne Pasta – topped with Toasted Pine Nuts & Fresh Parmesan Shavings  
Traditional Homemade Lasagne – Served in a creamy Béchamel Sauce & Topped with Cheddar Cheese  
Chicken with Pancetta, - Wholegrain Mustard & Crème Fraiche sauce  
Traditional Shepherd's Pie – topped with Creamy Mashed Potato

Vegetable Lasagne - Roasted Seasonal Vegetables in a creamy Béchamel Sauce & Cheddar Cheese  or 

Mediterranean Vegetable Penne Pasta - in fresh Basil Sauce 

Sweet Potato and Black Bean Shepherd's Pie 

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Choose any three salads/sides from the menu

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Choose any two desserts from the menu

## Menu B

Assorted Fresh Bakers Rolls

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Choose any three items (one must be vegetarian)

Red Thai Beef Curry - Cooked in a Traditional Thai Coconut Sauce, With peppers, Fresh Lemon Grass & Coriander

Locally Sourced Chicken Breast – with Wild Mushrooms, served with a Tarragon & Cream Sauce

Poached Salmon Filet - served in a Dill, Lemon, & Cream Sauce

Coq Au Vin – Locally Sourced Chicken, Smoked Bacon & Mushrooms, cooked in a Red Wine Sauce

Mediterranean Cassoulet – Pork Sausages, Streaky Bacon & White Haricot Beans cooked in a Red Wine sauce

Moussaka - Butchers Lamb Mince & Roasted Aubergine in a Creamy Béchamel Sauce & Cheddar Cheese

Spinach Nutmeg & Ricotta Cannelloni - topped with Melted Mozzarella Cheese 

Vegetarian Mixed Bean Chilli - Cannellini, Borlotti & Kidney Beans, in a Spiked Tomato Sauce 

Sweet Potato, Lentil & Coconut Curry 

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Choose any three salads/sides from the menu

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Choose any two desserts from the menu





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## Menu C

Assorted Fresh Bakers Rolls

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Choose any three items (one must be vegetarian)

Steamed Asian Seabass - with a Lemon & Coriander Dressing

Spanish Style Lemon & Olive Herb Chicken - served in light Crème Fraiche sauce

Traditional Lancashire Hot Pot – Chunky Lamb Pieces cooked with Sautéed Onions,  
Topped with Sliced Potatoes

Indonesian Monkfish, Cod & Prawn Curry - Cooked with fresh Ginger, Lemon Grass, Baby Green Beans  
& Coconut Milk


Beef Bourguignon – with Pancetta, Baby Onions, & Mushrooms in a Red Wine Sauce

Moroccan Lamb – Tender pieces of Lamb, cooked in a fragrant Traditional Sauce

Homemade Shortcrust Pastry pie with Steak & Mushroom

Homemade Shortcrust Pastry pie Chicken & Asparagus

Shortcrust Pie deep filled with Leek, Squash & Broccoli 

Goats Cheese Gratin – Roasted Aubergine, Courgette & Tomato topped with Melted Goats cheese  
& Herb Crust 

Lentil Bolognese Stew with Chickpeas & Kale 

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Choose any three salads/sides from the menu

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Choose any two desserts from the menu

## Salads

Sliced Beef Tomato & Red Onion Salad 

Classic Caesar Salad with Pan Fried Croutons,  
Topped with Parmesan Shavings

Greek Salad with Basil Olive Oil Dressing

Fresh Lemon, Coriander & Minted Couscous

Seasonal Fresh Mixed Green Leaf Salad 

Chick Peas Infused with Roasted Bells peppers 

Celery, Apple, Grape & Walnut Salad

Herbed Quinoa & Carrot Salad 

Spicy Bean Salad with a fresh Chilli Dressing 

Buckwheat with Roasted Med Vegetables 

Chunky Coleslaw












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## Sides

- Cumin Roasted Carrots & Red Onions 
- Garden Peas with Fennel & Thyme 
- Seasonal Market Vegetables & Fresh Mint
- Roasted Mediterranean Vegetables 
- Basmati Rice & Herbs 
- Three Green Vegetables (Sugar snap peas, fine green beans & Fresh Garden Peas.)
- Buttery New Potatoes with Fresh Herbs
- Roasted Thyme & Garlic Baby Potatoes 
- Mixed Vegetable Saffron Rice 
- Creamy Mash Potato
- Oven Roasted Root Vegetables 

## Dessert

- Glazed Lemon Tart
  - Banoffee Pie
  - Black Forest Gateau
  - Dark Choc Truffle & Salted Caramel Torte
  - Mixed Red Berry Cheesecake
  - Eton Mess (  opt)
  - Lemon Posset
  - American Double Chocolate Brownie (nut free)
  - Dark Chocolate Fondant\*
  - Sticky Toffee Pudding\*
  - Lemon infused Treacle Tart\* with Clotted Cream
  - White Chocolate & Madagascan Vanilla Mousse
  - Vanilla Panacotta Red Berry Pudding
  - St Clements Cheesecake
  - Strawberry Fool Stack with Shortbread Biscuit
  - Chocolate (& avocado) Mousse w' Raspberries & Pistachio 
  - Vanilla Crème Brulee
  - Gluten Free Brownie
  - Baileys Milk Chocolate Mousse
  - Individual Passion Fruit Pavlova
- Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (£2.00 supp)









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*Add a plated appetiser;*

Prosciutto Ham served with a baked fig compote & red amaranth  
Caprese Salad; Buffalo Mozzarella, beef tomato & basil  or   
Chicken Liver Parfait served with caramelised red onion marmalade  
Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional Soup; choose from (Watercress, Butternut squash or Cauliflower & Chive)  or   
Classic Chicken Caesar Salad topped with parmesan shavings

Our team need access to kitchen facilities;  
or we can bring our own for a cost of £250 (for every 200 guests).

Minimum order of 40 people.

Children 9 years and under will be charged for at half price or please see our children's menus.

Includes crockery, cutlery, linen napkins & linen cloths for dining tables.

