



Hog Roast Family Sharing

 Indicates Vegan  Indicates Vegetarian

Whole Spit Roasted Pig

Served with a homemade apple sauce, cider gravy, pork & sage stuffing, crackling and soft flour rolls

For Vegetarians/Vegans (choose one option)

Smokey Mexican Black Beans with Sweet Potato & Paprika

Lentil Bolognese Stew with Chickpeas & Kale

Sweet Potato, Lentil & Coconut Curry

Salads;

Caesar Salad with Croutons & Parmesan Shavings

Greek Salad with Basil olive Oil Dressing

Chick Peas Infused with Roasted Bells Peppers

Celery, Apple, Grape & Walnut Salad

New Potatoes with, Sour Cream & Chives

Herbed Quinoa Carrot Salad

Spicy Bean Salad with a fresh Chilli Dressing

Mixed Vegetable Saffron Rice

Cucumber & Mint Pasta Salad

Lemon, Coriander & Minted Couscous

Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil

Pesto & Rocket Pasta Salad

Buckwheat with Roasted Med Vegetables

Mixed Leaf Green Salad with Oil & Balsamic

Chunky Coleslaw

Sides;

Cumin Roasted Carrots & Red Onions

Garden Peas with Fennel & Thyme

Seasonal Market Vegetables & Fresh Mint

Oven Roasted Root Vegetables

Roasted Mediterranean Vegetables

Braised Red Cabbage with Apple

Three Green Vegetables (Sugar snap peas, Fine Green Beans & Fresh Garden Peas.)

Buttery New Potatoes with Fresh Herbs

Roasted Thyme & Garlic Baby Potatoes

Creamy Mashed Potato





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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)

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 9years 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.

