



Hot Family Sharing

 Indicates Vegan  Indicates Vegetarian

Menu A

Assorted Fresh Bakers Rolls

Choose any three items (one must be vegetarian)



Chicken Chasseur – with Baby Mushrooms, cooked in creamy White Wine Sauce

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

Traditional Homemade Lasagne – Served in a creamy Béchamel Sauce & Topped with Cheddar Cheese

Chicken with Pancetta, - Wholegrain Mustard & Crème Fraiche sauce

Traditional Cottage 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 

Choose any two salads/sides from the menu

Choose any two desserts from the menu

Tea, Coffee & Sweet Treats

Menu B

Assorted Fresh Bakers Rolls

Choose any three items (one must be vegetarian)

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

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

Luxury Fish Pie - in Tarragon & white wine sauce topped with Creamy Mash & Cheddar Cheese

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

Spinach Nutmeg & Ricotta Cannelloni - topped with Melted Mozzarella Cheese 

Lentil Bolognaise Stew with Toasted Chickpeas, Roasted Red Peppers & Crispy Kale (V)

Choose any two salads/sides from the menu

Choose any two desserts from the menu

Tea, Coffee & Sweet Treats





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Menu C

Assorted Fresh Bakers Rolls

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

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

Thai Coconut Vegetable Curry with Basmati Rice & Fresh Lime (V)

Sweet Potato, Lentil & Coconut Curry (V)

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 

Choose any two salads/sides from the menu

Choose any two desserts from the menu

Tea, Coffee & Sweet Treats

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 

Herbed Quinoa & Carrot Salad 

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 Sticky Date 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 (£3.00 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
Butternut squash Soup 
Grilled Haloumi served with a sundried tomato balsamic glaze

Our team need access to kitchen facilities;
or we can bring our own for a cost of £500 (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.

