

## **Traditional Roast Menu**

**£26.50pp+VAT**

Please choose two items from each course. (One choice must be vegetarian.)

All guests should pre-order from your two selected items

(Choose 2 main courses + vegetarian for an additional £2.00 per person)

Assorted Fresh Bakers Rolls

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**Prosciutto Ham** served with a baked fig compote & red amaranth

**Caprese Salad;** Buffalo Mozzarella, beef tomato & basil (V)

**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)

**Classic Chicken Caesar Salad** topped with parmesan shavings

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**Roast Chicken with Sage & Sausage meat Stuffing,** Roast Potatoes & Gravy

**Roast Pork & Crackling,** Roast Potatoes, Homemade Apple Sauce & Gravy

**Roast Beef with Yorkshire Pudding,** Roast Potatoes, Horseradish & Gravy (£1.50 supp)

Please choose one vegetarian option from the 3 course meal selection.

All Main Course dishes are served with bowls market vegetables

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### **Dessert**

\* Indicates served warm

Glazed lemon tart

Banoffee pie

Black forest gateau

Dark choc truffle & salted caramel torte

Mixed red berry cheesecake

Eton mess

American double chocolate brownie (nut free)

Dark chocolate & raspberry fondant\*

Sticky toffee pudding\*

Lemon infused treacle tart\* with clotted cream

White chocolate & Madagascan vanilla mousse

Vanilla panacotta & red berry pudding

St Clements cheesecake

Exotic Fresh Fruit Salad

Strawberry fool stack with shortbread biscuit

Vanilla Crème Brulee

Gluten free brownie

Baileys Chocolate mousse

**Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (£2.00 supp)

**Sharing platter** – Selection of our favourite & best miniature desserts; ideal for sharing. (£2.00 supp)

Selection of **Continental Cheese & Biscuits** (£3.50 sup)

**Additional Mixed Berries** to be served with your Dessert choices (£1.50 sup pp)

**Cheese Towers** (photos & quote available on request)

**Celebration Cakes** (photos & quote available on request)

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Tea, Coffee & sweet treats (Additional £1.75 pp)

### **Minimum order of 40 people.**

This price includes; presentation dishes, crockery, cutlery, table linen, & linen napkins.

Uniformed staff are supplied at a rate of £12.50 per hour, per staff member.

Our team need access to kitchen facilities;

or we can bring our own for a cost of £250 (for every 200 guests).