



Cold Family Sharing

(Ve) Indicates Vegan (V) Indicates Vegetarian

Bronze

Freshly Baked Artisan Breads

Please choose any 2 of the following main dishes;

Chicken & Crispy Bacon with a Crème Fraiche Dressing **GF**

Poached Salmon Fillet served with a Lemon & Dill Mayonnaise **GF**

Traditional Homemade Coronation Chicken **GF**

Selection of Assorted Homemade Quiches **(V opt)**

Pesto Penne Pasta served with Feta, Rocket, Roasted Pine Nuts & Parmesan **V**

Grilled Courgettes, & Peppers with Sundried Tomatoes & Fresh Mint Dressing **Ve GF**

Choose any two Salads/Sides from the menu

Choose any two Desserts from the menu

Tea, Filter Coffee & Sweet Treats

Silver

Freshly Baked Artisan Breads

Please choose any 2 of the following main dishes

Gravlax Salmon with a Zesty Coriander & Creme Fraiche Dressing **GF**

Antipasti with Prosciutto Ham, Mozzarella, Marinated Olives & Fresh Rocket **GF**

Chargrilled Chicken Stuffed with Sun Dried Tomatoes & Feta **GF**

Filo Tarts with: Caramelised Red Onion & Goats Cheese, Roasted Tomato & Onion & Wild Mushroom **V**

Griddled Tuna Salad Nicoise served with Green Beans, Black Olives, Sliced Soft Boiled Eggs **GF**

Turmeric Roast Cauliflower, Falafel with Tahini Dressing and Sesame Toasted Tofu **Ve**

Choose any two Salads/Sides from the menu

Choose any two Desserts from the menu

Tea, Filter Coffee & Sweet Treats





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Gold

Freshly Baked Artisan Breads

Please choose any 2 of the following main dishes;

Carpaccio of Beef on a bed of fresh Rocket served with Parmesan Shavings & Olive Oil **GF**

Sliced Chicken Breast stuffed with Wild Mushrooms & Wrapped in Parma Ham **GF**

Sesame Tuna with a Dark Soy Garlic & Chilli Dipping Sauce (Served rare) **GF**

Antipasti with Parma Ham, Salami Milano, Bresaola, Mozzarella, Olives, Sun Dried Tomatoes & Rocket **GF**

Roasted Peppers stuffed with Basmati Rice, Cucumber Salsa, Red Onion & Feta Cheese **V GF**

Choose any two Salads/Sides from the menu

Choose any two Desserts from the menu

Tea, Filter Coffee & Sweet Treats

Salads

Caesar Salad with Croutons & Parmesan Shavings **V**

Greek Salad with Basil Olive Oil Dressing **V**

Chick Peas Infused with Roasted Bells Peppers **Ve**

New Potatoes with, Sour Cream & Chive **V**

Herbed Quinoa & Carrot Salad **Ve**

Spicy Bean Salad with a fresh Chilli Dressing **Ve**

Mixed Vegetable Saffron Rice **Ve**

Cucumber & Mint Pasta Salad **Ve**

Lemon, Coriander & Minted Couscous **Ve**

Beef Tomato, Red Onion & Basil dressed with Olive Oil **Ve**

Pesto & Rocket Pasta Salad **V**

Buckwheat with Roasted Mediterranean Vegetables **Ve**

Seasonal fresh Mixed Leaf Green Salad **Ve**

Chunky Coleslaw **V**

Tabbouleh Salad **Ve**





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Dessert

- Glazed Lemon Tart
- Banoffee Pie
- Dark Chocolate Truffle & Salted Caramel Torte
- Mixed Red Berry Cheesecake
- Eton Mess (Ve opt) & GF
- Lemon Posset with raspberry GF
- American Double Chocolate Brownie (nut free)
- Dark Chocolate Fondant
- Sticky Toffee Pudding
- Treacle Tart with Cream
- White Chocolate & Madagascan Vanilla Mousse GF
- Vanilla Panacotta & Red Berry Compote GF
- Strawberry Fool Stack with Shortbread Biscuit
- Pimms Jelly GF
- Sticky Toffee Pear Pudding Ve & GF
- Baileys Milk Chocolate Mousse GF
- Individual Passion Fruit Pavlova GF
- Vanilla Crème Brûlée GF
- Sticky Date Brownie Ve & GF
- Vegan Chocolate (& Avocado) Mousse w' Raspberries & Pistachio Ve & GF

Trio Of Desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, & double chocolate brownie (supp)

Sharing platter – Selection of our favourite & best miniature desserts; ideal for sharing. (supp)
Selection of English & Continental Cheese & Biscuits (supp)

Children 9 years and under, please see our children's menus.
Menu includes crockery, cutlery, linen napkins & linen cloths for dining tables.

