



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

Gravilax 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 & Madagascar 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.

