



Roast Menu

(Ve) Indicates Vegan (V) Indicates vegetarian

Please choose one option from each course (two for dessert).

The second choice must be a vegetarian dish from the list.

All guests should then pre-order from your two selected items.

Alternatively choose 2 main courses + vegetarian option for an additional £3.00 per person.

Freshly Baked Artisan Breads

Gravlax served with fresh lemon & dill mayonnaise GF

Grilled Harissa Haloumi with hot honey & toasted sesame V & GF

Jamon Croquettes with harissa mayonnaise

Caprese Salad; Buffalo Mozzarella, heritage tomatoes & basil V or Ve & GF

Bang Bang Chicken served with a Thai spiked salad

Caramelised Red Onion & Goats Cheese Filo Tart V

Butternut Squash soup Ve & GF

Roast Chicken with Sage & Sausage Meat Stuffing, Roast Potatoes, Cranberry Sauce & Gravy

Roast Pork & Crackling, Sage & Sausage Meat Stuffing, Roast Potatoes, Homemade Apple Sauce & Gravy

Roast Lamb, Roast Potatoes, Mint Sauce & Gravy

Roast Topside of Beef With Yorkshire Pudding, Roast Potatoes, Horseradish & Gravy (Supplement)

Served with bowls of roasted root vegetables

Vegetarian & Vegan Main Course Options.

(Please choose one)

Chargrilled Peppers filled with Mediterranean Ratatouille & giant couscous with red pepper sauce Ve & GF

Creamy Wild Mushroom Stroganoff served with basmati rice V or Ve & GF

Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce V

Sweet Potato, Lentil & Coconut Curry with basmati rice Ve & GF

Mushroom & Spinach, Rosemary & Thyme Wellington Ve

Lentil Bolognese with toasted chickpeas, roasted red peppers & crispy kale Ve & GF

Choose Two Desserts

Tea, Filter Coffee & Sweet Treats





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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, Mini Double Chocolate Brownie (supp)

Our team need access to kitchen facilities or we can bring our own for a cost of £500 (for every 200 guests).

Children 9 years and under please see our children's menus.

Menu includes crockery, cutlery, linen napkins & linen cloths for dining tables.

