

## Starters

Creamy potato & leek soup  
warm crusty roll

Cajun breaded halloumi sticks (v)  
sriracha mayo, pickled carrot & cucumber salad

Chicken thigh skewers  
tikka spices, coriander, mint yogurt

Baby back ribs  
sticky BBQ sauce  
Lorem ipsum

Salmon fishcakes  
wilted spinach, parsley sauce

Salt & chilli tofu (ve)  
Watercress, radish, sesame, soya

## Mains

Superfood salad (ve)  
cauliflower tabbouleh, roast butternut squash, glazed beetroot,  
watercress, pomegranate, kale, tahini yoghurt

Thai green curry (ve)  
marinated tofu, basmati rice, seasonal vegetables, crispy ginger, chilli, peanuts

Stuffed crispy chicken breast  
(stuffing mozzarella, basil pesto, sundried tomatoes) tender stem broccoli,  
garlic chorizo baby potatoes, pesto cream

Braised lamb shank  
mint jus, giant Yorkshire pudding, seasonal vegetables, creamy champ

Pan fried sea bass,  
baby potatoes, broad bean, parmesan & chorizo salad, lemon & caper dressing

Bourbon & honey glazed beef brisket  
brisket jus, sour cream & chive mash, seasonal vegetables

## Desserts

Cherry white chocolate & custard trifle

Poached pear (ve)  
with champagne sorbet

Warm apple, black berry & ginger crumble  
vanilla custard

Sticky toffee pudding  
toffee sauce, vanilla ice cream

Mini mixed berry meringues  
with berry compote

Banoffee pie topped with caramel pecans  
chocolate ice cream

(ve) Vegan (V) vegetarian

Parties of 8 & over incur a 10% surcharge