



INTERMEDIATE 3 COURSE FOR 49.5PP

Starters

Homemade sun blushed tomato arancini with rocket, garlic aioli and pesto oil (v)

Truffle mushroom pate on rye (vg + gf available)

Ham hock terrine with lambs leaf and piccalilli (gf available)

Mains

Pollo alla creme with a creamy mushroom sauce (gf)

Daube of beef with red wine jus (gf) +5pp

Pork belly with apple sauce (gf)

Nut roast with vegetable jus (vg)

All served with seasonal vegetables and herby new potatoes.

Dessert

Tiramisu (v)

Mixed berry eton mess (v + gf)

Salted caramel brownie and vegan, vanilla pod ice cream (vg)

**VG - VEGAN / V - VEGETARIAN / GF - GLUTEN FREE /
VGA - VEGAN AVAILABLE / GFA - GLUTEN FREE AVAILABLE**



PREMIUM 3 COURSE DINING FOR 70PP

Starters

Garlic king prawns in chilli and garlic sauce (gf available)
Heritage tomato and burrata salad with rocket, sourdough and pesto oil (vg + gf available)
Sticky-miso pork belly skewers, soy and ginger dressed cabbage salad (gf)

Mains

Lamb shoulder with creamy mash potato, asparagus and a red wine jus (gf)
Daube of Beef, honey roasted carrots, creamy mash and a red wine jus (gf)
Salmon fillet in a white wine sauce, tender stem broccoli and herby new potatoes (gf)
Veggie Wellington, tender stem broccoli, carrots, new potatoes, in a vegetable jus (vg)

Dessert

Chocolate hazelnut cheesecake with a Chantilly cream (v)
Sticky toffee pudding with toffee sauce and custard (v)
Creme Brûlée with homemade shortbread biscuit and strawberry (vga + gf available)

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CANAPES FOR 3.5PP

Hot

Louisiana fried chicken, sriracha mayo

Spiced Bengali prawn, mango chutney

Falafel, garlic aioli (vg, gf)

Deep-fried pickle, blue cheese (v)

Cheese and leek tart

Truffle mushroom arancini, garlic aioli (v)

Cold

Chicken liver parfait, blackberries, cracker

Poached pear crostini, whipped feta (vg, gfa)

Tomato and olive bruschetta (vg)

Chicken caesar lettuce cups

Antipasto skewer, mozzarella, serrano, olive (gf)

Spinach and artichoke cup (vg)

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FOCACCIA PIZZA FOR 15PP

Pizza

Calabrese (gfa)

Tomato and mozzarella base with nduja and pepper pearl, with a hot honey drizzle

BBQ Chicken (Halal, gfa)

BBQ and mozzarella base, halal chicken breast, red onion, BBQ Drizzle

Margarita (gfa)

Tomato and mozzarella base, cherry tomato, basil and pesto Drizzle

Heritage Vegetarian (v, vga, gfa)

Tomato and mozzarella base, artichoke heart, pepper pearl, red onion, cherry
tomato and pesto drizzle

Foccacia's served with house fries as standard.

Add Ons

+5PP

House salad

Orzo pasta salad

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