

## SHARING MINI GRAZERS

Beautifully presented for guests to share, either as a starter or an addition to dessert.

£15 PER HEAD

### MINI CHARCUTERIE BOARD

A handpicked selection of fine cured meats and artisan cheeses, served with crisp crackers, house chutney, and seasonal fruits.

Vegetarian & vegan alternatives available on request

### MINI CHEESE BOARD

A selection of artisan cheeses, chosen for a balance of flavours and textures, accompanied by crackers, fresh grapes, and house chutney.

Vegan alternatives available on request

## SHARING MAINS

Raised boards beautifully presented, showcasing the very best showstopper ingredients.

Choose from our options: 1 main, 1 vegan/vegetarian (if required) and 1 dessert.

Any further dietary or allergies we'd be happy to cater for on individually

### STEAK LOVERS BOARD (GF)

35oz salt aged tomahawk steak, sliced flat iron, garlic and herb butter, field mushrooms, roasted vine tomatoes and creamy peppercorn sauce

Sides: Hand-cut truffle parmesan chips and seasonal greens

£65 PH

### HONEY ROAST HAM (GF)

Smoked honey glazed ham dressed with cloves, rosemary and spiced butter, chard pineapple and spiced pickled egg.

Sides: Proper roasties, glazed carrots and nutmeg braised cabbage

£48 PH

### SUMMER STYLE ROAST CHICKEN (GF)

Choose either honey or harissa.

Sides: Seasonal vegetables, buttery crispy new potatoes, herby

£50 PH

### GREEK STYLE GYROS

Choose either chicken or pork gyros marinated in oregano and cherry vinegar, served with fresh pitta, tzatziki, pomegranate and fresh mint .

Sides: Greek salad, rosemary salted chips, stuffed pepper

£45 PH

### ULTIMATE ROAST DINNER

Choose one...

Roast Chicken (GF)

£45 PH

Roast Beef (GF)

£50 PH

Porchetta (GF)

£45 PH

All served with the classic trimmings

Honey glazed carrots (GF), Roast potatoes (GF), Yorkshire puddings , Seasonal greens (GF), Gravy (GF)

## FISH

### SALMON EN CROUTE

Fresh salmon, spinach, and cream cheese wrapped in buttery and flaky puff pastry

£42PH

### COD PAPILLOTE (GF)

Served with white wine jus, roasted tomatoes, black olives and new potatoes

£42PH

## VEGETARIAN & VEGAN

### WILD MUSHROOM & SPINACH PITHIVIER (VG)(V)

Puff pastry encased. Served with a white wine and tarragon sauce

£35PH

### VEGGIE WELLINGTON (VG)(V)

Spiced parsnip, carrot, sweet potato, cabbage and mushroom. Wrapped in puff pastry, served with a red wine sauce

£35PH

All fish, vegetarian and vegan options individually plated for guests.

All prices include VAT

## SIDES

*'Fancy more? Add a premium side from the selections below  
Additional £4PH*

### SPUDS

CRISPY ROASTED NEW POTATOES  
SEASONAL HERBS & GARLIC PROPER ROASTIES  
SPICED SWEET POTATO WEDGES  
CREAMY MASH

### COLD SALADS

CELERIAC, APPLE & GREEN CABBAGE SLAW  
RED CABBAGE, CARROT,  
BEETROOT & RED ONION SLAW  
LEAFY GREEN SALAD WITH BLACK PEPPER  
CROUTONS & LEMON DRESSING

### WARM VEGGIES

TENDERSTEM BROCCOLI, GARDEN PEAS  
& GREEN BEANS  
GREEN BEANS, MUSTARD VINAIGRETTE,  
CRISPY SHALLOTS  
APPLE CIDER BRAIDES RED CABBAGE  
CAULIFLOWER CHEESE

## SHARING PUDS

*Classic dessert combinations, sometimes re-invented, sometimes left exactly how they should be, all served sharing style*

### STICKY TOFFEE PUD

*A family favourite, sticky toffee sponge slab, lathered with toffee sauce, with vanilla pod custard on the side*

### BROWNIE & BLONDIE STACK

*Secret recipe gooey brownie and blondie, cut into bite size portions, splashed with salted caramel sauce*

### SEASONAL FRUIT CRUMBLE

*Locally sourced sweet, soft seasonal fruits meet a crunchy, buttery crumble top. Warm, cosy, and guaranteed to make your spoon very busy*

### MEGA PAVLOVA (GF)

*2 tier sharing pavlova, house-baked meringue, fig, honey, raspberry, summer fruit, berry coulis, crushed raspberry and cream*

### SEASONAL TRIFLE

*An opulent dessert made to share, with layers of buttery sponge soaked in liqueur, luscious custard, fresh seasonal fruits, and silky whipped cream. Finished with a sprinkle of chocolate shavings, it's a show-stopping centrepiece!*

### TIRAMISU

*A decadent, indulgent classic made to share. Layers of espresso-soaked lady-fingers, rich mascarpone cream, and a dusting of cocoa come together for a show-stopping dessert perfect for the whole table to savour.*

*Try out the GIANT Tiramisu served front and centre to the happy couple to add the final touches and make it a moment to remember!*