

MEAT

- Roast fillet of pork on a bed of braised kale and apple served with a cider sauce *(gluten, celery)*
- Maple and balsamic charred chicken supreme served with warm baby spinach and roast red pepper salad
- Chargrilled steak with a light pink peppercorn sauce *(dairy)*
- Slow cooked Thai chicken with coconut, lime and chilli
- Pan fried Chicken and summer vegetable Rigatoni served with garlic ciabatta *(dairy, gluten, and egg)*
- Seared strips of rump steak in a crème fraiche, wild mushrooms, brandy and cornichon sauce *(dairy, gluten)*
- Homemade Blekinge meatballs with creamed gravy and lingonberry sauce *(gluten, celery, dairy)*
- Aromatic pulled shoulder of lamb with chickpeas and coriander served with flatbread *(gluten, celery, dairy)*

FISH

- Pan-fried sesame salmon served on warm bok choy and ginger stir fry served with a sweet lemon and chilli sauce *(fish, celery, sesame)*
- Roast cod served with sun, blushed tomato, pea, rocket and basil risotto *(fish, dairy)*
- Char-grilled mahi mahi with Christophene slaw and coriander cream *(fish, egg, mustard, dairy)*
- Seafood risotto with fresh mussels and king prawn *(fish, shellfish, fish, dairy)*
- Oriental salmon with warm julienne salad *(fish)*
- Homemade fried fish burger in a brioche bun with summer-slaw *(fish, gluten, egg, celery, dairy)*
- Pan-fried sea bass with sweet potato mash, tomato and caper olive oil and mango splash *(fish, dairy)*

VEGETARIAN

- Mushroom, artichoke, rocket and pea risotto with shaved parmesan *(v) (dairy)*
- Aubergine parmigiana served with a light white wine, tomato and sweet basil cress sauce *(v) (gluten, celery, egg, dairy)*
- Summer vegetable lasagna with garlic ciabatta *(gluten, egg, dairy)*
- Gnocchi with sautéed red onion, grilled courgette and roast pepper *(v) (dairy, gluten, egg)*
- Sweet potato and chickpea curry, toasted coconut and mango chutney served with naan bread *(v) (gluten, dairy, egg)*

COLD BUFFET

- Antipasto Platter
- Selection of cured meats
- Smoked fish *(fish)*
- Char-grilled vegetable
- Greek feta and olive salad *(dairy)*
- Red onion, tomato and basil salad *(v)*
- Pasta, rocket and pesto salad *(dairy, gluten, egg)*
- Selection of warm breads *(gluten)*
- Olive oil and balsamic

SIDE DISHES

- Grated gratin potatoes *(v) (dairy)*
- Seasonal New potatoes with your choice of:
 - Cajun roasted *(v) (dairy)*
 - Pan-fried *(v)*
 - Roasted parsley and lemon crushed *(v) (dairy)*
 - Buttered *(v) (dairy)*
- Rice with sautéed onion *(v)*
- Seasoned basmati rice *(v)*
- Sautéed green beans and peas *(v)*
- Pan-fried courgettes *(v)*
- Oven roasted broccoli *(v)*
- Spring greens with garlic and chilli *(v)*
- Pak choi with red peppers and savoy cabbage *(v)*

SALADS

- Sun blushed tomato, asparagus, pea, herb and black quinoa (v)
- Courgette, feta, roasted red onion and baby spinach (v) *(dairy)*
- Cucumber, celery and sweetcorn
- New potato, samphire, broad beans and boiled egg (v)
- Minted pea, apple and goat's cheese (v) *(dairy)*
- Grilled halloumi, quinoa and roast vegetable *(dairy)*
- Orzo, caper, basil and lemon (v) *(gluten)*
- Marinated summer slaw (v)
- Heritage tomato, mint and red onion salad (v)
- Watermelon, mango, feta, pecan and raspberry vinaigrette *(dairy)*
- Greek feta and olive salad (v) *(dairy)*
- Spiced peach, avocado and blueberry
- Southern roast potato salad with spring onion and crème fraiche *(dairy)*
- Dill creamed cucumber and red onion *(dairy, egg, mustard)*
- Tossed salad leaves (v)

DESSERT TABLE

- Red velvet cake
- Prosecco and lemon cheesecake torte
- Raspberry Eton mess tart
- Pistachio and candid orange frangipani
- Homemade gluten free chocolate brownie
- A fresh fruit platter

All menus include:

- A choice of 3 main course dishes to include a meat, fish and vegetarian option.
- Your choice of 4 dishes from the sides and salads selection.
- The dessert table which consists of 4 desserts (including a gluten free option) and a fruit platter.

Bespoke Menu £31.50 per person
Seated Supplement £4.50 per person

Chefs Choice Menu £29.95 per person
Extra Side or Salad £3.00 each

When selecting your menu, any specific dietary requirements can be catered for upon request and factored into your menu choices.

Prices exclusive of VAT Bespoke menus, including gluten free dishes, are available