

COLD

- Home cured gravlax with apple and celeriac remoulade *(fish, celery, dairy, mustard, egg)*
- Peppered mackerel with apricot and mint chutney and baby cress *(fish)*
- Seared prawn and avocado salad with fresh tomato and pepper salsa *(shellfish)*
- Classic free-range chicken and baby gem lettuce Caesar salad *(egg, dairy, mustard, gluten)*
- Charred chicory, sautéed pear, isle of white blue and walnut summer salad with toasted pumpkin seeds (v) *(nuts, dairy)*
- Char grilled vegetable, grilled halloumi with grated cucumber and mint dressing (v) *(dairy)*

HOT

- Cottage pie with mashed potatoes and melted cheddar *(dairy, gluten)*
- Slow braised pulled pork with grain mustard, apple and cider on parsley rice *(mustard, celery, gluten)*
- Chorizo sausage with creamy mash and onion and tomato gravy *(celery, gluten, dairy)*
- Roast chicken with creamy tarragon sauce and roast potatoes *(dairy)*
- Pan-fried sea bream with braised bok choy, Cajun roast potatoes and pea and chilli puree *(fish, dairy)*
- Roast fillet of cod with tomato, basil risotto and pesto *(nuts, fish, dairy)*
- Seared salmon with lemon infused mash and salsa Verdi *(fish, dairy)*
- Wild mushroom and artichoke risotto with fresh parmesan shavings and truffle oil (v) *(nuts, dairy)*
- Mediterranean vegetable tagine with Israeli couscous (v) *(gluten, dairy)*
- Spinach, feta and filo pie with vine tomato and parsley salad (v) *(gluten, dairy)*

DESSERT

- Fresh berry Eton mess *(dairy, egg)*
- Apple and pear oat crumble with vanilla cream custard *(gluten, dairy, egg)*
- Lemon glazed cheese cake *(dairy, egg)*
- Vanilla panacotta with berry compote *(dairy, egg)*
- Chocolate mousse cake with vanilla crème fraiche, fresh berries and lemon balm *(gluten, egg, dairy)*
- Homemade mini scones, fresh strawberries with clotted cream and jam *(egg, dairy, gluten)*

We recommend you choose four bowls per person including a dessert (Minimum 20 guests)

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

FOUR BOWLS £26.00
EXTRA BOWLS £7.95