

- Minimum 20ppl
- £3- per head supplemental charge for canapes on arrival

### Menu 1 - £40 per head

#### Starters

- Vegetable gyoza dumplings in a tofu, lemongrass & spring onion broth (pb)
- Pressed confit lamb with spiced chickpea ragu, Moroccan mint puree & pomegranate seeds (gf)
- Blowtorched beer-brined scallops with balsamic & an avocado caprese salad

#### Mains

- Corn-fed chicken with roasted baby leeks, sauteed wild mushrooms, gratin potato & béarnaise sauce (gf)
- Pan-roasted British monkfish & garlic king prawns in a lemon & parsley butter sauce, served with sauteed potatoes, lilliput capers, samphire & cavolo nero (gf)
- Hasselback aubergine with basil pesto, roasted vine tomatoes, portobello mushroom & skin-on fries (pb)

#### Dessert

- Strawberry & white chocolate mouse with mint syrup & homemade shortbread (v)(gfo)
- Chocolate fondant with burnt orange mascarpone & cocoa nibs (v)
- Banana & lime crème brûlée with peanut butter brittle (gf)(n)

### Menu 2 - £40 per head

#### Starters

- Wild mushroom, leek & tarragon filo parcel with grilled artichoke & asparagus salad (pb)
- Corn-fed chicken & pancetta risotto with broad beans & shaved parmigiano
- Squid croquettes with roasted red pepper puree, samphire, radish & red drop peppers

#### Mains

- Barnsley lamb chop, fondant potato, caramelised shallots, crushed peas, red wine jus & homemade mint sauce (gf)
- Baked cod with new potatoes, spinach & roasted red peppers in a cream & wholegrain mustard sauce (gf)
- Red lentil & chickpea dahl with cauliflower & butternut squash, served with wholegrain rice & chapati flatbreads (pb)(gfo)

#### Dessert

- Elderflower & honey panna cotta with gin-poached rhubarb (v)(gf)
- Chocolate fondant with clotted cream & fresh strawberries (v)
- Fig, hazelnut & vanilla tarte tatin with Madagascan vanilla ice cream (v)