

- Minimum 20 ppl
- £3- per head supplemental charge for canapes on arrival
- £20- per head for 2-courses
- £24- per head for 3-courses

Starters – choose 3 options

- Courgette & asparagus soup with artisan sourdough (pb)(gfo)
- Confit duck bonbons with stir-fried pak choi & roasted plum sauce
- Ham hock & pea terrine with melba toast & an apple, ale & chilli chutney (gfo)
- Lightly dusted calamari with garlic aioli, lemon & caperberries
- Grilled halloumi caprese with marinated beef tomato, fresh basil, balsamic & extra virgin olive oil (v)(gff)
- Beetroot falafel bites with smoked harissa houmous & plant-based tzatziki (pb)

Mains – choose 3 options

- Harissa roasted pork belly with chargrilled Mediterranean vegetables & spiced pearl couscous
- Confit chicken leg with buttered new potatoes & an asparagus, avocado & pea salad (gf)
- Olde English pork sausages with wholegrain mustard mash, roasted shallots & red wine jus
- King prawn thai green coconut curry with sticky jasmine rice & stir-fried soy & sesame broccoli (gf)
- Beer battered cod & chips with mushy peas & tartare sauce
- No-meatballs with olives, basil, penne arrabiata & shaved prosciutto (pb)(gff)

Dessert – choose 3 options

- Morello cherry & lemon Eton mess (gf)
- Dark chocolate & rum brownie
- Cheesecake style lotus biscuit pudding (pb)
- Chocolate profiteroles
- Coffee & stout tiramisu
- Spiced churros with Chantilly cream