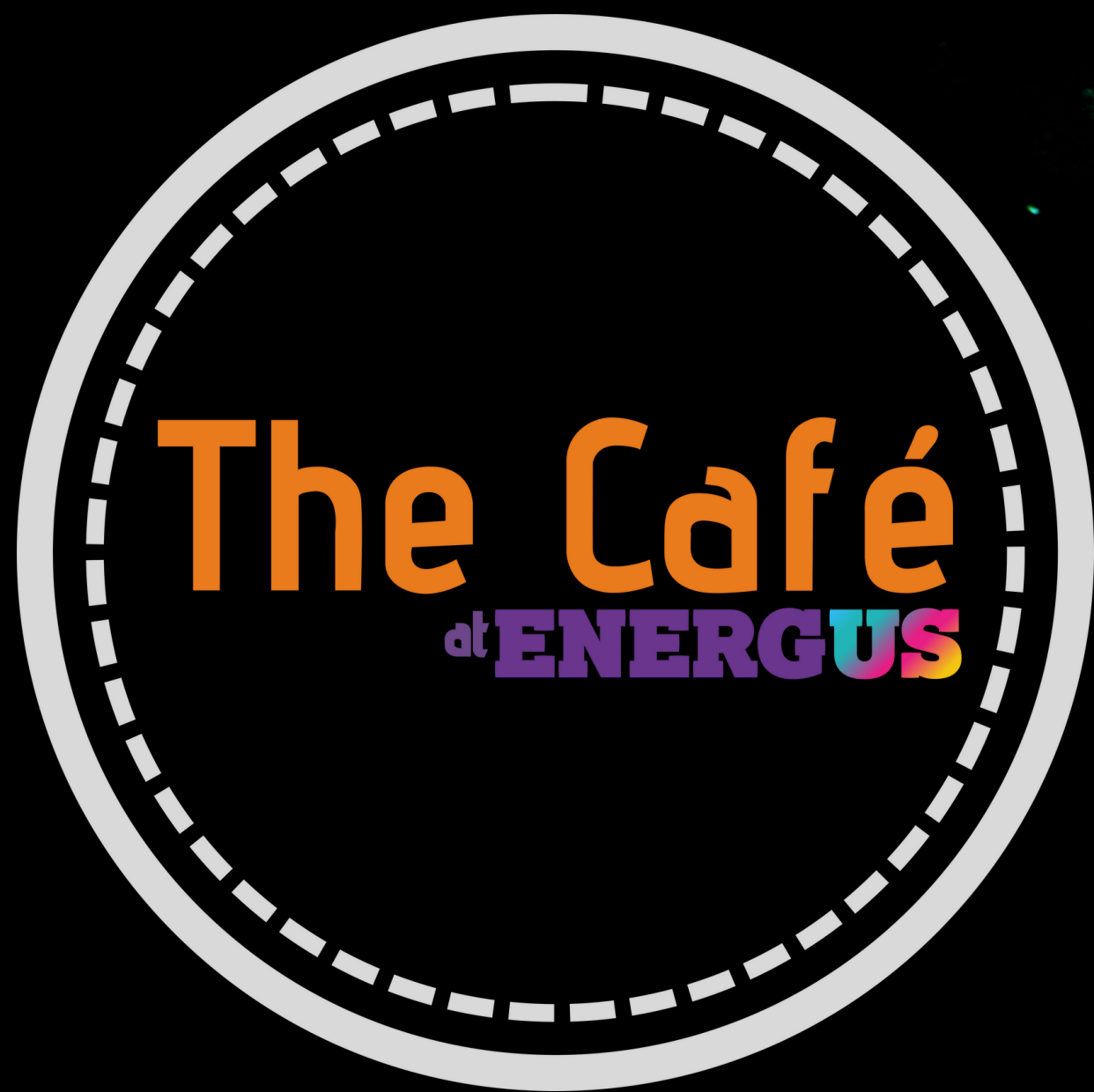




STARTERS

Creamy vegetable soup

served with homemade bread
(Vegan and G/F on request)

Warm goats cheese and red onion tartlet

served with crisp salad and pear chutney
(Vegan and G/F on request)

Belhaven Charcoal Cured Cold Smoked Salmon

sided with dressed leaves, dill yoghurt and pomegranate (G/F)

Sun blushed Tomato & red onion crostini

topped with buffalo mozzarella and pea shoots
(Vegan and G/F on request)

DESSERTS

Fruits of the forest cheesecake

(G/F & Vegan available on request)

Chocolate mousse

(G/F) & (Vegan available on request)

Strawberry Eton mess (G/F)

Warm apple crumble tart

topped with a vanilla custard

MAIN COURSE

12 hour Smoked BBQ brisket of beef

served with mac & cheese, sea salted fine green beans and pickled red cabbage (G/F on request)

Pan fried chicken breast

cooked in a creamy mushroom sauce with fondant potato and glazed butternut squash (G/F)

Locally sourced Cumberland sausage

on a bed of bubble & squeak mashed potato with honey glazed carrots and finished with a red onion & port jus (G/F on request)

Thai marinated grilled sea bass fillet

sat on sweet chili & garlic sauteed potatoes with fried lemon vegetables (G/F)

Harissa spiced cauliflower steak

cushioned on red pepper houmous with herb and garlic oil, chickpea & shallots (Vegan) and (G/F)

Crispy Vegetable Fritters

served with confit of bell pepper salsa, chilli jam and triple cooked chunky chips (Vegan) and (G/F)

We can accommodate dietary needs where possible and have designed each course to be adaptable. Please select one starter, one meat and one vegetarian main course & one dessert. We must be made aware of dietary requirements ahead of your event. Please speak to the events team if you have any questions.

Two course £28.95

Three course £37.50

Add tea & coffee £2.70 pp

Prices exclude VAT