



3 Course Celebration Menu - £30

Please note that this menu **MUST** be booked in advance and will require a £10pp non-refundable deposit to book, followed by a pre-order of your meal choices/full payment no later than 2 weeks prior to attending. Please specify you would like this menu when booking.

STARTERS

CLASSIC PRAWN COCKTAIL*

With Shredded Lettuce & Marie Rose Sauce

~o~

CHICKEN LIVER PATE*

With Homemade Chilli Jam & Toasted Bread

~o~

5 ROOT VEGETABLE SOUP*

With Onion Bhaji & Baked Bread

~o~

TOMATO, OLIVE & BASIL BRUSCHETTA

(Vegan)

With a Balsamic Dressing

DESSERTS

STICKY TOFFEE PUDDING – With Vanilla Bean

Ice Cream

~o~

BANOFFEE PIE – With Toffee Sauce

~o~

WHITE CHOCOLATE & AMARETO

PANACOTTA* – Amaretti Crumb & Passionfruit

Sorbet Crisp

~o~

VEGAN BERRY PAVLOVA*

MAINS

BRAISED BEEF BRISKET*

Roasted Shallots, Creamed Garlic Mash & Green Veg Bundle

~o~

SEARED CHICKEN BREAST*

Fondant Potato, Green Veg Bundle & Mushroom Stroganoff Sauce

~o~

DIRTY BURGER*

Beef Patty topped with Pulled Pork in a BBQ Sauce, Chilli Cheese & Jack Daniel's Jam served with Triple Cooked Chips & Slaw

~o~

CAJUN SEARED SALMON*

Coriander, Crème Fraiche, Anchovy Mousse, Cucumber Ribbon, Roasted Cherry Tomato and Baked New Potatoes

~o~

DIRTY VEGAN BURGER

Vegan Falafel Patty, Vegan Cheeze, Jack Daniel's Jam, BBQ Sauce & Vegan Mayo with Triple Cooked Chips & Vegan Slaw

DIETARY NOTE:

**ONLY DISHES MARKED WITH A * CAN
BE MADE GLUTEN FREE UPON
REQUEST**