



WEDDINGS • BIRTHDAYS • ANNIVERSARIES • BUSINESS LUNCHESES • FAMILY OCCASIONS

Option 1

Starter

Pan seared scallops, with roasted black pudding bits, creamy pea puree & crispy bacon

Main

Dry aged 90z fillet steak from grass fed, native breed beef. Served with a potato fondant, thyme roasted carrots, pan fried green beans and a red wine & stilton sauce.

Dessert

Homemade fresh mint chocolate cheesecake

Price £65pp

Option 2

Starter

Mini baked camembert, with homemade red onion chutney & garlic infused ciabata.

Main

Minted pan seared & roasted lamb chops, served with rosemary roasted potatoes, cumin roasted cauliflower with a tahini & honey dressing.

Dessert

Homemade pana cotta with a strawberry jus, shortbread biscuit & amaretti soaked blueberries.

Price £55pp

Option 3

Starter

Arancini balls, with parmesan & white chocolate, served with a homemade salsa on a bed of mixed leaves

Main

Pan seared salmon with a lemon garlic butter sauce served with crushed new potatoes, honey balsamic glazed brussel sprouts & brown buttered asparagus.

Dessert

Homemade lemon meringue pie served with poached oranges & ice cream.

Price £45pp

All options will include a centre table salad to accompany your chosen dish.

Price includes, prep time, chef plus sous chef, plates, cutlery, bowls, table service & clean down.