

## **Traditional Menu – Premium**

*select up to three choices per course to offer your guests for pre-order*

### Starters

**Roasted Butternut Squash & Harissa Soup** (v/vg/gf/df)  
with toasted pumpkin seeds & chilli oil

**Heritage Tomato, Burrata & Basil Salad** (v/gf) (nuts)  
served with a home-made pesto dressing & toasted pine nuts

**Trio of Salmon** (gf)  
smoked salmon, flaked hot smoked salmon, salmon & chive mousse

**Warm Asian Style Duck Fillet Salad** (gf/df)  
served on mixed leaves with fresh mint, pomegranate seeds & a Thai dressing

**Oven baked King Prawns** (gf)  
served with garlic & chilli roasted cherry tomatoes, feta & fresh coriander

**Ham Hock Terrine** (gf/df)  
served with chunky piccalilli

**Bruschetta** (v/vg/df) (gf on request)  
with fresh tomatoes & herbs

**Rainbow Beetroot Salad** (v/gf/df) (vg on req)  
served with whipped goat's cheese, pomegranate seeds & pea shoots

**Home-made Vegetable Pakoras\*** (v/vg/gf/df)  
served with spiced pineapple chutney

*Baskets of home-made bread with butter (gf bread on request)*

### Main Courses

**Five-hour slow cooked Ox Cheek** (gf) (df on req)  
served with creamy mash, roasted parsnips, carrots & a red wine jus

**Slow roasted Pork Belly** (gf) (df on req)  
served with buttered savoy cabbage, sweet potato mash & a white wine jus

**Sundried Tomato & Mozzarella stuffed Chicken Breast** (gf) (df on req)  
wrapped in Serrano ham served on crushed new potatoes with roasted Mediterranean vegetables

**Slow roasted Shoulder of Lamb** (gf) (df on req)  
served on Boulangere potatoes with Mediterranean vegetables in a light tomato & rosemary jus

**Oven baked Cod with a Parmesan & Chorizo Crust**  
with a lemon butter sauce, served on crushed new potatoes with summer greens

**Filo Pastry Basket** (v) (vg/df on req)

filled with a wild mushroom & spinach ragout, served with a root vegetable mash

**Cauliflower Three Ways** (v/gf) (vg/df on req)

roasted spiced cauliflower steak, creamy cauliflower puree & toasted cauliflower couscous

**Charred Hispi Cabbage** (v) (vg/df or gf on req) (contains nuts)

served with herby polenta cake with a hazelnut Romesco sauce

Desserts

**Summer Berry Pavlova** (v/gf)

**Rich Chocolate & Kahlua Tart** (v)

**Lemon & Ginger Cheesecake** (v)

**Salted Caramel Pecan Pie** (v)

**Lemongrass Crème Brûlée with homemade Shortbread** (v) (gf on req)

**Biscoff Cheesecake** (v) (vg/df on req)

**Trio of Desserts - choose three from**

brandy snap basket with lemon cream & exotic fruits (v)

strawberry pavlova (v/gf)

banoffee pie (v)

tarte citron(v)

warm treacle sponge (v/df)

rich chocolate brownie (v/gf) (nuts)

*(please select this as **one option for all** - adaptations will of course be made for those with dietaries)*

Tea & Coffee is included in this menu

Traditional (Premium)	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Staff for Meal	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Served Meal	x	x	x	x	x	x	✓	✓	£43.50	£52.20
Gold Package	✓	✓	✓	✓	x	x	✓	✓	£52.50	£63.00
Platinum Package	✓	✓	✓	✓	✓	✓	✓	✓	£57.00	£68.40

\*\*delivery charge from hire company applies

\*fryer required – can be hired in if suitable at your venue

Please ask if you need further information on allergens