# 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** (gf on req)
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*
pecan pie (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) | 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 |
| Meal Only | × | × | × | × | × | × | ✓ | £48.50 | £58.20 |
| Gold Package | ✓ | ✓ | ✓ | ✓ | × | × | ✓ | £57.50 | £69.00 |
| Platinum Package | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | £62.00 | £74.40 |

**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