

THE COSENER'S HOUSE

Event

MENU



THINGS TO KNOW

Pricing

£18.95 - Main Course

£26.95 - Two Course

£34.95 - Three Course

£8 - Starter

£8 - Desert

Please select one meat or fish option as well as a vegetarian alternative followed by a dessert for all of your guests to enjoy.



TO START

Soup of the Day, Fresh Bread

Caprese Salad of Heritage Tomatoes, Mozzarella, Basil & Pomegranate

Spicy Chicken Wings, Sriracha Dip

Duck Liver Pate, Redcurrant Glaze, Pumpkin & Sage Roll

Lemon & Lime Prawns, Gem Salad, Citrus Oil

Smoked Salmon Cream Cheese Quenelles, Fresh Soda Bread, Dill Salad

TO FOLLOW

Slow Braised Beef In Red Wine & Thyme, Braised Red Cabbage, Roast Potatoes

Pan-roasted Chicken Supreme, Chantenay Carrots, Peppercorn Sauce, Fondant Potato

Slow Roast Pork Belly, Apple Puree, Tenderstem Broccoli, Cider Jus

Smoked Haddock & Spring Onion Fishcakes, Corn Pudding, Sugar Snap Peas, Herb, Capser & Gherkin Salad, Salsa Verde

Baked Cod Loin, Lemon Gel, Chorizo Crumbs, Dauphinoise Potato, Garden Peas, Tarragon & Lemon Oil

Roasted Salmon Supreme, Saffron Potatoes, French Beans, Hollandaise Sauce

Squash & Cashew Biryani, Vegetable Masala, Mini Onion Bhajis, Poppadoms & Chutneys

Beetroot & Goats Cheese Gnocchi, Sage Cream Sauce, Puffed Rice, Parmesan Crisp

Roasted Vegetable Lasagne, Garlic & Chive Ciabatta, Rocket & Cherry Tomato Salad

TO FINISH

Lemon Tart, Raspberry Coulis

Apple & Rhubarb Crumble, with Dairy Custard

Warm Chocolate Brownie, with Vanilla Ice Cream

Peach Melba Trifle, Freeze Dried Raspberries

White Chocolate Pannacotta, with Cranberry Shortbread Biscuit

Passionfruit & Vanilla Cheesecake, Crispy Raspberry Pieces



Whilst we take every precaution to reduce the risks from cross-contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to nuts, seeds, dairy and gluten. Consequently, there may be traces of various allergens present across our product range, please speak to one of our Allergen Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.