

## Celebration Event Menu 20 - 120 People

3 Courses ~ £35.00 per person

2 Courses ~ £27.50 per person

### Event Menu

*Select 1 Choice from each course for all guest's to eat the same*

#### STARTERS

Leek & Potato Soup (VG,GF)  
Oven Roasted Tomato & Basil Soup (VG, GF)  
Pressed Ham Hock & Parsley Terrine, Piccalilli (GF\*)  
The Loft Fishcake, Tartar Sauce, Mixed leaf Salad  
Red Onion & Blue Cheese Tart, Seasonal Fruit Chutney (V, GF)  
Smooth Duck & Orange Pâté, Onion Marmalade (GF\*)  
Fresh Melon Salad (V,VG,DF)  
Blue Cheese & Walnut Salad, Balsamic Dressing (V,GF)  
Deep Fried Falafel Bites, Sweet Chilli Sauce, (GF,V,VG)  
Tomato & Mozzarella Salad, Balsamic Glaze (GF.V)  
Classic Prawn Cocktail, Marie Rose Sauce (GF,CR))

#### MAIN COURSES

Roast Supreme of Somerset Chicken, Thyme Jus (GF)  
Spinach & Ricotta Stuffed Chicken Breast, Rich Jus (GF)  
Roast Topside of Marshall's Elm Farm Beef, Yorkshire Pudding, Gravy (GF\*)  
Slow Roast Stuffed Pork Belly, Jus (GF,DF)  
The Loft 6oz Bacon Cheeseburger with Chips  
Crispy Confit Duck Leg Rosemary Jus (GF,DF)  
Roast Fillet of Sea Bass, Blue Cheese Sauce (GF)  
Oven Baked Fillet of Salmon, Lemon Butter Sauce (GF)  
Roast Pork, Apple Sauce, Jus (GF,DF)  
Roast Rolled Leg of Lamb, Rosemary Gravy (GF)  
Penne Pasta Ratatouille, Mediterranean Vegetables, Parmesan Cheese (GF\*,V,VG)  
Vegetable Lasagne (V,VG,GF)

#### DESSERTS

Warm Chocolate Brownie, Fudge Sauce, Vanilla Ice Cream (GF)  
The Loft Vanilla Cheesecake, Seasonal Fruit Compote  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (GF)  
Glazed Lemon Tart, Fresh Fruit Coulis (GF)  
Alabama Chocolate Fudge Cake, Vanilla Ice Cream (GF)  
Rich Chocolate Torte, Chocolate Shavings, Vanilla Ice Cream  
Seasonal Berry Eaton Mess, Chantilly Cream (GF)  
Classi Key Lime Pie, Raspberry Sorbet (GF)  
Rich Chocolate Pot (V,VG,DF)

**Children's Menu Available please ask £10.00 Per Child or 50% adult meal.**

**Please select one starter, one main course and one dessert for the entire party. Alternatively, you may have a choice of 3 dishes for each course, provided pre-orders are supplied 14 days in advance. Special diets always catered for please ask.**

**V = Vegetarian, VG = Vegan (please make us aware), GF = Gluten Free GF\* = Gluten Free Available DF = Dairy Free**