## Starters

_s20 Roast pumpkin and rosemary soup, garlic crouton (v)
_s21 Tomato and roasted pepper soup, croutons, Herb oil (v)
_s22 Chicken malai Kebab with salad
_s23 Classic Caprese with heritage tomato, buffalo mozzarella, aged balsamic, sourdough route (v) £3 supplement
_s24 Beetroot and goat cheese salad, candied walnut and apple gel (v)
_s25 Tempura Prawns with wasabi mayo $£ 4$ supplement
_s26 Hot smoked salmon with melba toast
_s27 Goat cheese and red onions marmalade tart, garden salad and pesto (v)
_s28 Vegetable croquette with hummus (ie)

## Mains

_M30 Roast corn fed chicken supreme, truffle mash, wild mushroom-tarragon, sautéed kale \& red wine jus,
_M31 Katsu curry, with crispy golden tofu, rice, cucumber and carrot ribbons(ve)
_M32 Sea bream with wilted spinach, grilled fennel and tomato and red pepper salsa
_M33 Beef mini fillet with mash, sugar snaps, cherry tomato and jus
_M34 Red Snapper with olive crushed potatoes and garden green and bearnaise sauce - £5 supplement
_M35 Vegetable Moussaka, fresh piccolo tomatoes, extra virgin olive oil, fresh basil (ie)
_M36 Roast lamb rack, dauphinoise potatoes, sauteed curly kale, glazed carrots, mint jus - £10 supplement
_M37 Hake with sweet potato mash, charred vegetable, and white wine cream sauce - $£ 7$ supplement
_M38 Mushroom risotto with truffle oil and shaved parmesan (v)

_D40
_D41 Passion coconut slice, exotic coulis
_D42 Dark chocolate and raspberry cake (ie)
_D43 Apple and blackberry crumble tart
-D44 Sticky toffee pudding cheesecake Dark chocolate delice Raspberry cheesecake

Alternative vegetarian or vegan options can be selected free of charge

If you wish to have more options than the above, addition charges will apply to the entirety of the party at a rate $£ 5$ per guest for starters and desserts respectively, and $£ 7$ for mains

