

## SET PARTY MENU

£30PP

PERFECT FOR A BIRTHDAY CELEBRATION & OR CHRISTMAS OFFICE PARTY



**NO NEED TO STRESS WE HAVE THIS COVERED FOR YOU!!**

**YOU GET TO INDULGE IN EVERYTHING LISTED BELOW... A PERFECT WAY TO SHARE, GET MERRY & MINGLE**

**PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS AND WE CAN ADAPT THE MENU ACCORDINGLY**

### SET SHARING MENU

#### TO START

#HOMEMADE NACHOS

WITH MELTED MOZZARELLA CHEESE, TOMATO CHUTNEY AND CRÈME FRAÎCHE TOPPED WITH CHILLIS & KATSU SLAW (VG)

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**PULLED SLOPPY JOES TURKEY WITH PIGS IN BLACKETS & FRESH ROSEMARY**

**THREE CHEESE MAC & CHEESE WITH NUTMEG & A CRISPY CRUMB**

**PORK & APPLE MEATBALLS IN A APPLE & HONEY SAUCE TOPPED WITH PARMESAN SHAVINGS**

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**TUSCAN VEGAN WILD MUSHROOMS WITH LENTILS (VG)(DF) (GF)**

#WITH TOMATOES, SAGE, PEPPER & CREAMY VEGAN COCONUT CHEESE SERVED WITH CRUSTY BREAD

**BAKED CAMEMBERT – PERFECT FOR SHARING(VG)(GF)**

#BAKED WITH A CRANBERRY CHUTNEY, FRESH ROSEMARY & PEPPER & TOASTED CROUTONS

**SKIN ON HONEY & MUSTARD CHICKEN THIGHS (DF) (GF)**

#BONE ON CHICKEN THIGH WITH OIL, PEPPER, WHOLE GRAIN MUSTARD, GARLIC & HONEY TOPPED WITH A ROCKET SALAD & SPRING ONIONS

**ROASTED SAUSAGE & MIXED BEANS HOTPOT(DF) (GF)**

#TOMATOES & PEPPER WITH GARLIC, ONIONS, THYME & PAPRIKA TOPPED WITH A DOLLOP OF CRÈME FRAICHE & CROUTONS

**PROSCUITTO, GOATS CHEESE & PEAR SALAD (DF) (GF)**

#WITH ROCKET, DRIED CRANBERRIES, PECANS & A BALSAMIC GLAZE TOPPED WITH OLIVE OIL & FRESH PEPPER

**TERIYAKI PULLED PORK(DF)**

#WITH GARLIC, HONEY & APPLE CIDER VINEGAR SERVED WITH KATSU SLAW & A MICRO SALAD

**CHILLI BEEF (DF) (GF)**

#BBQ FLAVOURD MINCE, WITH MIXED TACO BEANS, CHILLI & PAPRIKA TOPPED WITH CHEESE & FRESH CHILILS SERVED WITH NACHO CRISPS

**SMOKED MACKEREL PATE (GF)**

#FLAKED SMOKED MACKEREL WITH HORSERADDISH, CRÈME FRAICHE & DILL TOPPED WITH CAPERS & SERVED WITH TOASTED CROSTINI'S

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# A MIXED SEASONAL SALAD WITH ALL THE TRIMMINGS

# KATSU RAINBOW SLAW WITH RAISINS, SEEDS & A HINT OF CURRY POWDER

#OVEN ROSTED ROSEMARY NEW SKIN ON POTOATOES WITH SEA SALT SERVED WITH HORSERADDISH CREME

A SELECTION OF FARMHOUSE BREADS, OLIVE OIL & A BALSAMIC GLAZE RIDUCTION