

Menu OPTIONS

PERSONALISE YOUR CELEBRATION, WITH OUR VARIETY OF DISHES FOR YOU TO CHOOSE FROM

SOUPS

Cream of Vegetable
Carrot & Coriander
Minestrone
Cream of Tomato & Basil
Leek & Potato
Cream of Mushroom

INTERMEDIATE

FISH

(+£8.95pp)

Salmon Hollandaise
Sole Bonne Femme
Sole Veronique

SORBET

(+£4.50pp)

Lemon
Mango
Champagne

VEGETARIAN & VEGAN OPTIONS

CHOOSE ONE PER COURSE FOR WHOLE PARTY

STARTERS

Mushroom Arancini ^{VE}
Garlic aioli, crispy shallots
Poached Pear ^{VE}
Candied walnuts, dressed watercress salad
Spiced Roast Cauliflower ^V
Tahini yoghurt dressing

MAINS

Roast Vegetable & Bean Loaf ^{VE}
Caramelised shallot jus
Vegan Mince & Potato Moussaka ^{VE}
Aubergine & Courgette Charlotte,
Tomato & Dill Sauce

DESSERTS

Warm Chocolate Brownie ^{VE GF}
Chocolate ice cream
Lemon Tart
Vegan vanilla ice cream
Blackcherry Cheesecake ^{VE GF}
Pink peppercorn syrup

Please inform us if you have a food allergy that we should be aware of.
Adults need around 2000 kcal a day.