



BAR & KITCHEN EVENTS MENU



SET MENU

START THE PARTY RIGHT

Fizz |6.5| *per glass*

Fizz |28.5| *per bottle*

Ice Bath of Beer |48| *12 bottles*

Prosecco & Gin Liquor Bucket

|40| *1 bottle* |60| *2 bottles*

3 COURSE MENU

3 Course Dinner With Arrival Fizz |35|

STARTERS

Roasted Pork Belly Lollipop w/ Apple Puree (*gf, df*)

Goats Cheese, Roasted Courgette & Aubergine Tart (*v*)

Truffle Mushrooms & Spinach w/ Roasted British Tomato (*vg*)

Butterflied Langoustine in Coconut Crumb, Molho Verde

MAIN EVENT

Braised Celtic Pride Beef Flat Rib Wellington, Truffle Wild Mushrooms & Spinach w/ Hand Cut Chips

Roasted Pork Belly w/ Crackling & A Warm Salad of Spring Greens, Butter beans Shallots & Basil

Jackfruit & Chickpea Nut Roast, Pickled Red Cabbage & Potato Rosti (*ve, gf*)

Cornish Hake al a plancha, Garlic & Lemon Tender-Stem Broccoli w/ Hand Cut Chips (*gf*)

SWEET TREATS

Saffron Poached Pear & Winter Berries (*ve, gf*)

Chocolate Mousse w/ Caramel & Pistachio

Mascarpone (*v, gf*)

Homemade Doughnuts, Syringe-Your-Own Sauce *v*

SHARING BANQUET MENU

FANTASTIC SHARING FEAST

BANQUET |22.5|

BANQUET WITH FIZZ ON ARRIVAL |27|

The banquet will start with a selection of tasty bites. These will come to the table upon arrival or for large groups be brought out for guests to graze and mingle before the main banquet.

Please select 6 dishes from the savory selection, the banquet will end with a mini selection of sweet treats.

TO GRAZE OVER

Homemade Tortilla Chips, Roasted Beetroot Dip (*v*)

Crispy Camembert, Cranberry & Apple Dip (*v*)

Spiced Cauliflower Bhaji (*v*)

MAIN BANQUET

Maple Glazed Chicken Wings With Pickled Carrot Beef & Smoked Applewood Slider

Sweet Potato & Spinach Pokoras, Mint Yoghurt (*v*)

Beetroot, Pumpkin & Oak Smoked Goats Cheese

Roulade (*v*)

Celeriac & Sweet Potato Gratin (*v*)

Crispy whitebait with truffled mayo

Hand cut Chips (*v*)

Tender-Stem, Sweet Red Peppers, Olive Oil (*v*)

SWEET TREATS

Selection of Tasty Treats

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. *v* = vegetarian, *ve* = vegan, *gf* = gluten free, * = can be altered to be suitable