

Lets Share

BRITISH FEAST

TO START

ANTIPASTI

Cured Ham | Salami | Cheshire Cheese | Shropshire Blue | Sun Dried Tomatoes |
Hummus | Pitta Shards | Foccaccia

THE MAIN EVENT

Choose One

Jointed Topside of Beef, with Yorkshire Puddings

Whole Roasted Free-Range Lemon & Thyme Chicken

Roast Loin of Local Pork, Crispy Crackling, Sage & Pine Nut Stuffing

Whole Roast Fillet of Salmon with Fennel & Orange

For the Vegetarians -

Spinach & Mushroom Pithivier (VE)

Or

Beetroot Wellington (VE)

SHARING BOWLS

Includes all three

Roasted Potatoes with Rosemary & Garlic

Panache of Seasonal Greens

Honey Roasted Carrots & Parsnips

THE FINALE

Choose One

ETON MESS

Vanilla Scented Cream | Macerated Strawberries | Smashed Meringue

Bramley Apple Pie | Crème Anglaise

DECONSTRUCTED ROCKY ROAD

Chocolate Brownie Stacks | Mini Marshmallows | Honeycomb Pieces |
Chantilly Cream

THE MEDITERRANEAN

TO START

MEZE

Baba Ghanoush | Beetroot & Lemon Hummus | Falafels | Marinated Vegetables |
Olives | Flatbreads

THE MAIN EVENT

Slow-Cooked Lamb Tagine

Harissa Chicken Kebabs

Stuffed Peppers, with Chickpeas | Kalamata Olives | Cherry Tomatoes | Basil Dressing
(VE)

ACCOMPANIMENTS

Giant Jewelled Couscous, Summer Herbs, Tomato & Cucumber, Pomegranate Seeds

Salad of Baby Potatoes, Fresh Coriander & Cumin

Summer Salad, Vegetable Ribbons,

THE FINALE

DESSERT PLATTERS

Lemon Loaf Slices | Brownie Bites |
Classic Cinnamon Milk Pudding Pots

PRICING

3 COURSE SHARING MENU - £60 PER HEAD

2 COURSE SHARING MENU - 50 PER HEAD

**PRICE PER HEAD INCLUDES

CUTLERY | CROCKERY | WHITE LINEN NAPKINS | STAFFING & CHEF
TEAM | DEDICATED COORDINATOR & EVENT MANAGER ON THE DAY