



FUNCTIONS MENUS

MENU ONE

STARTERS

Leek and Potato Soup

Served with Warm Bread *(v)* *(vg)*

Cajun Blackened Chicken Caesar Salad

with Garlic croutons & shaved Parmesan

Smoked Haddock Fish Cake

with Spring Onion, Potato Salad and Pea Salsa

Crumbled Goats Cheese

with Toasted Walnuts, Honey & French Mustard Dressing set on a Rocket & Watercress Salad *(v)*

MAINS

Chicken Breast

Stuffed with Sun Blushed Tomato & Basil
with Herb Potato, Carrot Puree, Long Stem Broccoli
and Pinot Grigio Jus *(gf)*

Seared Cod

set on summer Succotash (Corn, Peas, Tomato and Potato)
Fine Beans and Split Chive Cream *(gf)*

Pork Fillet

Sautéed with mixed Peppercorns, Wild Mushrooms & White
Wine Cream with a Mustard and Chive Mash
Fine Beans and Heritage Carrots *(gf)*

Roasted Root Vegetable Pie

with Squash, Lentils
Celeriac Mash and Greens *(vg)*

DESSERTS

Lemon Tart

with Clotted Cream and Berry Coulis

Rich Chocolate Cheesecake

with Raspberry Coulis

Pavlova

with Berries and Whipped Cream *(gf)*

Chocolate Brownie

with Chocolate Sauce *(vg)* *(gf)*

OPTIONS

Menu options are for you to choose:

- one starter
- one main
- one dessert

CHEEKY
CHILLI

for your event.

You can mix and match all our dishes, we just price accordingly once you have chosen your menu.



MENU TWO

OPTIONS

Menu options are for you to choose:

- one starter
- one main
- one dessert

for your event.

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STARTERS

Chilli Glazed Pork Belly

with Crispy Rice Bon-Bon
and Asian Slaw

Pan-Fried Halloumi & Red Pepper Salad

served with Honey Mustard Dressing *(v)*

Thai Peppered Beef Salad

with Indonesian Soy Dipping Sauce

Three Mushroom Crostini

Shiitake Oyster and Chestnut Mushrooms, Virgin Olive oil,
Garlic and Sourdough Bread *(vg)*

MAINS

Peppered Sirloin Steak

with Peppercorn Cream, Hand Cut Chips
grilled Vine Tomato and Baby Carrots *(gf)*

Seared Salmon

Sun-Blushed Tomato and Pea Mash
Asparagus, lemon, and Chive Butter *(gf)*

Harissa Cauliflower Chickpea Tagine

Honey Yogurt and Pomegranates
with Fresh Coriander *(v) (gf)*

Roasted Lamb Rump Minted Pea Puree

Dauphinoise Potatoes, Heritage Carrots
and Red Wine Jus *(gf)*

DESSERTS

Trio of Desserts

Chocolate Salted Caramel Pot
White Profiteroles, Eton Mess

Sticky Toffee Pudding

with Toffee Sauce *(gf) (vg)*

Baileys Cheesecake

with White Chocolate Sauce

Banoffee Pie

with Toffee Sauce

MENUS THREE

STARTERS

Thai Mixed Appetizer Chicken Satay

Duck Spring Roll and Thai Fish Cakes with Peanut Sauce, Cucumber and Chili Sauce

Ham Hock

with Minted Pea Salsa, Crackling, Apple Puree and Salad *(gf)*

Roasted Beer and Lime Cauliflower Taco

Cilantro Slaw & Salsa *(vg)*

Seafood Cannelloni Lobster Bisque

Parmigiano, and Basil Crips

MAINS

Trio of lamb

Herb Crusted Cutlet, Mint Glazed Rump and Confit of Lamb served with Dauphinoise, Potatoes, Honey Roasted Carrots and Pea Puree & Red Wine Jus

Fillet of Beef

with Fondant Potato, Seasonal Vegetables and a Rich Madeira Sauce

Spiced Roasted Squash

with warm Hummus Puree, Puffed Rice, Sun Blushed Tomato Dressing and Micro Watercress *(vg) (v) (gf)*

Seabass

stuffed with Crabmeat wrapped in Parma Ham, served with Wilted Spinach, Pea Risotto, and a Light Fish Jus

DESSERTS

Trio of Dessert

Milk Chocolate Honeycomb Torte, Lemon Cheesecake and Sticky Toffee Pudding

Lemon Meringue Pie

with Raspberry Coulis

Dark Chocolate Truffle Torte

with Cherry Compote

Apple Crumble Tart

with Apple Compote *(vg) (gf)*

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