

SUPPER TABLE

£12 per head

Roasted porchetta stuffed with lemon & herbs // Mature cheddar cauli cheese
Courgette & mushroom lasagne with cheesy top // Wild garlic & black olive focaccia (v)
Masala spiced boneless spatchcock chicken // Charred Hispi cabbage with almond & lemon crumble
Smoked haddock, spinach & king prawn gratin // Gruyere crusted, crispy potatoes
Chilli beef meatballs with black beans & crispy chorizo // Firepit flatbreads
Crispy roasted & boneless duck legs // Butter roasted radishes, apple & watercress
Goan salmon curry with fresh tomato, curry leaves & toasted coconut // Onion seed naan
Lentil & walnut Bolognese // Oregano & fennel flatbreads (vg)
Thai green curry with bamboo & water chestnuts // Zesty Asian slaw (v)
(can be made with either chicken or butternut squash)



PUDS

£7 per head

Traditional vanilla custard tart with nutmeg top
Orchard apple tarte tatin with whipped almond cream
Rich chocolate brownies & salted caramel drizzle
Espresso coffee & cinnamon spiced mascarpone pots
Rhubarb & ginger crumble with oaty nutty top
Lemon verbena possets with shortbread biscuits

ALL PRICES ARE SUBJECT TO VAT AT 20% // Minimum order of 6 people per item

v – vegetarian // vg - vegan