SUPPER TABLE

£15 per head

Slow roasted shoulder of pork with crackling // Wedges of Hispi cabbage & apple sauce

Braised shoulder of oregano & garlic lamb // Celeriac dauphinoise

Roasted butternut squash dahl & crispy shallots // Black mustard seed naans (vg)

Braised beef chilli with black beans & chorizo // Chive sour cream & cumin flatbreads

Chicken, leek & pancetta pie topped with butter pastry // Butter roasted carrots & parsnips

Harissa roasted cod loin with garlic & parsley prawns // Chargrilled courgette tabbouleh

Crispy boneless confit duck legs // Creamy spinach & nutmeg gratin

Thai marinaded salmon with pickled cucumbers // Edamame, sugar snap & spring onion rice noodle salad

Aubergine & roasted pepper parmigiana // Black olive focaccia (v)



PUDS

£6 per head

Cinnamon plum tarte tatin with vanilla cream

Rich chocolate brownies with Biscoff cream

Toffee apple crumble with oaty ginger top

Lemon & white chocolate roulade with blackberries

Salted caramel tart with pecan praline & whipped cream

Pear & almond frangipane with nutmeg cream

ALL PRICES INCLUDE VAT @ 20% // Minimum order of 6 people per item

v – vegetarian // vg - vegan